

FEATURED MENU | AVAILABLE 12-3PM ONLY



LUNCH

CHEESE FONDUE

Please choose one cheese fondue. Served with artisan breads and seasonal fruit and veggies for dipping.

LOADED BAKED POTATO CHEDDAR

Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions

QUATTRO FORMAGGIO

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos

Or choose one cheese fondue from our dinner menu.

SALAD

Enjoy one of our delicious salads each featuring one of Melting Pot's signature dressings.

CALIFORNIA

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette

STRAWBERRY PECAN

Spinach, Strawberries, Feta, Candied Pecans, Lemon Poppyseed Vinaigrette

Or choose one salad

from our dinner menu.

Our signature salads are freshly prepared.

ENTREE FONDUE

All entrées include seasonal vegetables and signature dipping sauces.

FEATURED LUNCH ENTRÉE

Chicken Breast*, Teriyaki Steak*, Shrimp*, Featured Ravioli*

\$44 per person

CHOICE CUTS COMBINATION

Herb Chicken*, Atlantic Salmon*, Garlic Pepper Steak*, Cajun Shrimp*

\$49 per person

FONDUE COOKING STYLES

Our entrées can be prepared with any of the premium cooking styles listed below.

COURT BOUILLON

Seasoned Vegetable Broth, Fresh Veggies

COQ AU VIN

Burgundy Wine, Mushrooms, Garlic

MOJO

Caribbean-Inspired, Garlic, Cilantro, Citrus

GRILL

Tabletop Grilling GF

CHOCOLATE FONDUE

Served with a variety of sweet treats and fresh fruits. Choose one chocolate fondue per cooktop.

FLAMING TURTLE

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans

THE ORIGINAL

The smooth flavor of milk chocolate is melted with crunchy peanut butter

Or choose another chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

SWEET ADDITIONS \$5 EACH | \$12 FOR ALL THREE

Cream Puffs | Macarons | Cheesecake

3-COURSE POWER LUNCH | CHEESE-SALAD-CHOCOLATE | \$32 PER PERSON

Tax and gratuity not included.

*OUR FONDUE-STYLE SERVICE MAY RESULT IN THE UNDERCOOKING OF CERTAIN INGREDIENTS. THESE RAW ITEMS ARE PROVIDED FOR YOU (CUSTOMER) TO COOK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity. The gluten information provided on this menu is in cooperation with the Gluten Intolerance Group (GIG). We do not accept any responsibility for information which has not been verified by Melting Pot and GIG. Our canola oil is cholesterol free and contains 0g of trans fat. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Updated 10/2025.

PITTSBURGH, PA