


À LA CARTE

 Signature Item **GF** | Gluten-Free



CHEESE FONDUE **SMALL | \$24** serves up to 2 **EACH ADDITIONAL PERSON \$12**

Served with artisan breads and seasonal fruit and veggies (293 cal). Gluten-free dippers available upon request. Choose one cheese fondue per cooktop.

WISCONSIN CHEDDAR

(347 cal per serving)
Aged Cheddar, Emmentaler, Sam Adams Boston Lager®, Garlic, Spices
GF with Redbridge beer

CLASSIC ALPINE

(368 cal per serving)
Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg GF

SPINACH ARTICHOKE

(302 cal per serving)
Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic GF

QUATTRO FORMAGGIO

(374 cal per serving)
Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos GF

BACON & BRIE

(427 cal per serving)
Baby Brie, Gruyère, Raclette, Fontina, White Wine, Bacon, Lemon, Scallions GF

FIESTA

(332 cal per serving)
Aged Cheddar, Emmentaler, Lager Beer, Housemade Salsa, Jalapeño
GF with Redbridge beer

Ask your server about vegan cheese fondue options.



SALAD **\$5** each

MELTING POT HOUSE

(248-255 cal)
Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing GF without croutons

CAESAR

(172 cal)
Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts GF without croutons

CALIFORNIA

(125 cal)
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette GF

BACON & BLEU SPINACH

(226 cal)
Spinach, Tomatoes, Egg, Bacon, Gorgonzola, Housemade Buttermilk Bleu Cheese Dressing GF



ENTRÉE FONDUE **PRICED** per person

Premium proteins and vegetarian items served with seasonal veggies (117-132 cal). Prepare your entrée in a fondue cooking style of your choice, one per cooktop.

THE CLASSIC | \$26

(396-454 cal)
Garlic Pepper Sirloin*, Shrimp*, Memphis-Style Dry Rub Pork*, Teriyaki-Marinated Sirloin*, Herb-Crusted Chicken Breast* GF with substitutes for Teriyaki Sirloin and Herb Chicken

STEAK LOVERS | \$26

(548-621 cal)
Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin* GF with substitute for Teriyaki Sirloin

LAND AND SEA | \$24

(393 - 446 cal)
Garlic Pepper Sirloin*, Shrimp*, Herb-Crusted Chicken Breast*, Atlantic Salmon* GF with substitute for Herb Chicken

PACIFIC RIM | \$24

(281-324 cal)
Shrimp*, Teriyaki-Marinated Sirloin*, Sesame-Crusted Ahi Tuna*, Honey Orange Duck Breast* GF with substitute for Teriyaki Sirloin

THE GARDEN POT | \$24

(385-456 cal)
Veggie Potstickers*, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Sacchetti*, Artichoke Hearts

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$12

(110-152 cal) GF

CREATE YOUR OWN | \$26

Your choice of three of the following:

Herb-Crusted Chicken Breast* (97-139 cal)
All-Natural Chicken Breast** (94-136 cal) GF
Honey Orange Duck Breast* (69-111 cal) GF
Memphis-Style Dry Rub Pork* (89-131 cal) GF
Teriyaki-Marinated Sirloin* (108-150 cal)
Garlic Pepper Sirloin* (76-118 cal) GF
Premium Filet Mignon** (119-161 cal) GF
Atlantic Salmon* (151-193 cal) GF
Sesame-Crusted Ahi Tuna* (114-156 cal) GF
Shrimp** (98-139 cal) GF
Veggie Potstickers* (75-117 cal)
Vegan Polpettes (160-202 cal)
Wild Mushroom Sacchetti* (175-216 cal)

*Cajun seasoning available upon request on these select items

FONDUE COOKING STYLES **Prepare your entrée with one of our signature cooking styles, one per cooktop.**

COURT BOUILLON

Seasoned Vegetable Broth GF

COQ AU VIN

Burgundy Wine, Mushrooms, Scallions, Garlic GF

MOJO

Caribbean-Inspired, Garlic, Cilantro, Citrus GF

CAST IRON GRILL

Tabletop Grilling GF

BOURGUIGNONNE

European Style, Canola Oil, Panko, Sesame Tempura Batter GF without batter and panko



CHOCOLATE FONDUE **SMALL | \$24** serves up to 2 **EACH ADDITIONAL PERSON \$12**

Served with a variety of sweet treats and fresh fruits (489-504 cal). Gluten-free dippers available upon request. Choose one chocolate fondue per cooktop.

THE ORIGINAL

(289 cal per serving)
The smooth flavor of milk chocolate is melted with crunchy peanut butter. GF

FLAMING TURTLE

(333 cal per serving)
The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans. GF

PURE CHOCOLATE FONDUE

(272 cal per serving)
Pick from the flavors of milk, dark or white chocolate. GF

YIN & YANG

(295 cal per serving)
The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together. GF

BANANAS FOSTER

(345 cal per serving)
The buttery flavor of white chocolate is melted with bananas & dulce de leche, and flambéed. GF

COOKIES 'N CREAM MARSHMALLOW DREAM

(337 cal per serving)
Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles.

Ask your server about vegan chocolate fondue options.

THE COMPLETE FONDUE EXPERIENCE FOR TWO

\$96 FOR TWO

A four-course experience for two including your choice of cheese fondue, salad, entrée and chocolate fondue.

BIG NIGHT OUT DINNERS FOR TWO

\$104 FOR TWO

Our most extravagant dinners are designed for two to share.

1

CHOOSE A CHEESE FONDUE

Choose any cheese from the à la carte menu, one per cooktop.

CHOOSE A CHEESE FONDUE

Choose any cheese from the à la carte menu, one per cooktop.

2

CHOOSE TWO SALADS

Choose any two salads from the à la carte menu, one per person.

CHOOSE TWO SALADS

Choose any two salads from the à la carte menu, one per person.

3

CHOOSE TWO ENTRÉES AND A COOKING STYLE

Choose any two entrées below. For entrée details, reference the à la carte menu.

PACIFIC RIM
THE GARDEN POT
LAND AND SEA
CREATE YOUR OWN + \$3 PER PERSON
STEAK LOVERS + \$3 PER PERSON
THE CLASSIC + \$3 PER PERSON

ADD A LOBSTER TAIL* TO ANY ENTRÉE FOR \$12 (110-152 cal) GF

FONDUE COOKING STYLES
Prepare your entrée with a fondue cooking style from the à la carte menu, one per cooktop.

CHOOSE AN ENTRÉE AND A COOKING STYLE

BIG NIGHT OUT

(402-452 cal per serving)

Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Wild Mushroom Sacchetti* *GF with substitutes for Teriyaki Sirloin, Herb Chicken and Sacchetti*

BIGGER NIGHT OUT + \$5 FOR TWO

(457-518 cal per serving)

Lobster Tail*, Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Herb Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Wild Mushroom Sacchetti* *GF with substitutes for Teriyaki Sirloin, Herb Chicken and Sacchetti*

FONDUE COOKING STYLES
Prepare your entrée with a fondue cooking style from the à la carte menu, one per cooktop.

4

CHOOSE A CHOCOLATE FONDUE

Choose any chocolate fondue from the à la carte menu, one per cooktop.

CHOOSE A CHOCOLATE FONDUE

Choose any chocolate fondue from the à la carte menu, one per cooktop.

*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. 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. Additional nutrition information available upon request. Please inform your server if you are gluten-free when ordering. This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated 1/2020.

WINE FLIGHTS

CLASSIC FLIGHT

(284 cal) *GF*
 Mezzacorona, Pinot Grigio
 Ste. Michelle, Rosé, WA
 Meiomi, Pinot Noir
 Decoy by Duckhorn, Merlot

\$21

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(289 cal) *GF*
 Starborough, Sauvignon Blanc
 The Monterey, Pinot Noir
 14 Hands, Cabernet
 Luccio, Moscato d'Asti

\$22

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

SANGRIA

SUNSHINE SANGRIA

(212 cal)
 Malibu Coconut Rum, Chambord Raspberry
 Liqueur, Luccio Sparkling Moscato, Muddled
 Strawberries, Orange and Lemon Juice *GF*

\$10.95

TMP'S GRAND SANGRIA

(209 cal)
 14 Hands Cabernet, Skyy Blood Orange Vodka,
 Cointreau, Fresh Juices, Cinnamon *GF*

\$10.95

SPIRIT-FREE

THE BEE'S TEA

(204 cal)
 Orange Juice, Honey, Lemon, Lavender Syrup, Iced
 Tea *GF*

\$4.75

BLACKBERRY SAGE LEMONADE

(275 cal)
 Lemonade, Blackberry, Sage *GF*

\$4.75

CHOCOLATE MILK (SHAKEN)

(391 cal)
 Milk, Chocolate Syrup, Vanilla Ice Cream *GF*

\$4.25

STRAWBERRY BASIL LEMONADE

(227 cal)
 Strawberry Purée, Muddled Lemon, Fresh Basil,
 Lemonade *GF*

\$4.25



BEER CRAFT AND MORE



Bud, Light (USA) (110 cal)	\$4.50
Chimay, Blue, Ale (Belgium) 11.2oz (192 cal) <i>Trappist</i>	\$12
Coors, Light (USA) (137 cal)*	\$6.50
Corona, Premier (Mexico) (90 cal)	\$5.50
Founders, All Day, Session, IPA (Grand Rapids, MI) (188 cal)	\$6
Guinness, Black Lager (Ireland) 11.2oz (159 cal)	\$7
Kona, Big Wave, Golden Ale (Kona, HI) (135 cal)	\$5.50
McKenzie's, Black Cherry, Hard Cider (Utica, NY) (160 cal)	\$6.50
Miller Lite (USA) (96 cal)	\$4.50
New Belgium, Fat Tire, Amber (Fort Collins, CO) (222 cal)*	\$7
Sam Adams (USA) (175 cal)	\$5.50
Sam Adams, Seasonal (USA)*	\$6.50
Stella Artois (Belgium) (154 cal)	\$5.50

DRINK LOCAL

Allagash, White (Portland, ME) (208 cal)*	\$7
Carton, 077XX, DIPA (Atlantic Highlands, NJ) (416 cal)*	\$7
Dogfish Head, 60 Minute, IPA (Milton, DE) (316 cal)	\$5.50
Yuengling, Lager (Pottsville, PA) (185 cal)*	\$6.50

HARD SELTZER

White Claw, Black Cherry (Illinois) (100 cal)	\$5.50
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*Draft

BEVERAGES

WINE ALL WINE IS GF

sparkling

5oz (123 cal) | 8oz (196 cal) | bottle (138-652 cal)

white

5oz (109-121 cal) | 8oz (175-194 cal) | bottle (555-615 cal)

red

5oz (121-132 cal) | 8oz (194-211 cal) | bottle (600-668 cal)



5OZ 8OZ BTL.

SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA

Luccio, Moscato d'Asti, ITA

La Marca, Prosecco, ITA, 187ml

Michelle, Brut, WA

Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA

Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU

Kung Fu Girl, Riesling, WA

CHARDONNAY

A to Z, Chardonnay, OR

Charles Smith, Chardonnay, "Eve", WA

KJ, Chardonnay, "Vintner's Reserve", CA

Souverain, Chardonnay, CA

OTHER WHITES + ROSÉ

Maso Canali, Pinot Grigio, Trentino, ITA

Erath, Pinot Gris, OR

Mezzacorona, Pinot Grigio, Trentino, ITA

Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA

Starborough, Sauvignon Blanc, Marlborough, NZL

Ste. Michelle, Rosé, WA

Hampton Water, Rosé, Languedoc, FRA

JNSQ, Rosé, "Cru", CA

	5OZ	8OZ	BTL.
			\$34
	\$8	\$11	\$32
			\$14
			\$39
			\$9
	\$8	\$11	\$32
	\$9	\$12	\$35
	\$10	\$13	\$38
	\$9	\$12	\$32
	\$11	\$14	\$41
			\$33
	\$10	\$13	\$38
	\$9	\$12	\$32
	\$12	\$15	\$47
			\$39
	\$8	\$11	\$32
			\$44
	\$9	\$12	\$35
	\$9	\$12	\$35
	\$12	\$15	\$33
			\$50



CABERNET SAUVIGNON

Tribute, Cabernet, CA

Hess Select, Cabernet, North Coast, CA

The Show, Cabernet, CA

14 Hands, Cabernet, WA

Kaiken, Cabernet, "Ultra", Mendoza, ARG

J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA

PINOT NOIR + MERLOT

Acrobat, Pinot Noir, OR

Erath, Pinot Noir, OR

Meiomi, Pinot Noir, CA

The Monterey, Pinot Noir, Monterey, CA

Greystone, Merlot, CA

Decoy by Duckhorn, Merlot, Sonoma, CA

OTHER REDS

Qupé, Syrah, Central Coast, CA

Piccini, Chianti, ITA

Mazzei, Toscana, "Poggio Badiola", ITA

Lafite, "Légende", Bordeaux, FRA

Zen of Zin, Zinfandel, CA

Salentein, Malbec, "Portillo", Uco, ARG

Michael David, "Petite Petit", Lodi, CA

19 Crimes, Red, SE AUS

Barossa Valley, Shiraz, "Ebenezer", Barossa, AUS



5OZ 8OZ BTL.

	5OZ	8OZ	BTL.
	\$10	\$14	\$41
	\$13	\$16	\$47
			\$36
	\$11	\$14	\$38
			\$58
			\$46
			\$39
			\$44
	\$16	\$19	\$60
	\$11	\$14	\$38
	\$9	\$12	\$34
	\$16	\$19	\$60
			\$39
			\$34
			\$42
			\$39
			\$39
	\$9	\$12	\$34
	\$15	\$19	\$59
	\$9	\$12	\$34
			\$37

ASK YOUR SERVER ABOUT OUR ROTATING SELECTION OF PREMIUM POURS.

BEST IN GLASS

ICONIC COCKTAILS

CRAFTED IN THE HIGHEST FORM,
MADE FROM CAREFULLY
SELECTED, FRESH AND
EXCEPTIONAL INGREDIENTS

TMP'S G&T | \$11.95
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$11.95
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$11.95
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$10.95
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$12.95
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$11.95
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$16.50

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$11.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$12.95
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$10.95
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$10.95
(184 cal)
Maker's Mark Bourbon, Jameson Irish Whiskey, Jim Beam Bourbon, Jack Daniel's Whiskey, Lemonade, Filthy Black Cherry Syrup, Coca-Cola, Lemon Wedge, Filthy Black Cherry *GF*



LOCAL FAVORITES

ABSOLUT STRESS | \$10.95
(161 cal)
Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices *GF*

ASIAN PEAR MARTINI | \$10.95
(302 cal)
Absolut Pears Vodka, St. Germain Elderflower Liqueur, Simple Syrup, Sparkling Wine *GF*

CHOCOLATE FONTINI | \$11.95
(406 cal)
Godiva Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream *GF*

HENDRICK'S CUCUMBER MARTINI | \$11.95
(153 cal)
Hendrick's Gin, Fresh Lime, Cucumber Syrup, Mint *GF*

POMEGRANATE MOSCATO SPARKLER | \$11.95
(281 cal)
Pomegranate Vodka, Pomegranate Juice, Luccio Moscato d'Asti *GF*

SOUTHERN SWING | \$10
(261 cal)
Jack Daniel's, Peach Schnapps, Strawberry Purée, Fresh Mint *GF*

STRAWBERRY BLONDE | \$10.95
(229 cal)
Svedka Raspberry Vodka, Strawberry Purée, Pineapple Juice, Sparkling Wine Topper, Fresh Strawberries *GF*

WHITE PEACH COSMO | \$10.95
(248 cal)
New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

ALMOND MOCHA (124 cal) Amaretto Disaronno, Kahlúa, Coffee <i>GF</i>	\$9.95
BUTTERNUT COFFEE (144 cal) Frangelico, Butterscotch, Coffee, Whipped Cream <i>GF</i>	\$9.95
CAFÉ GATES (164 cal) Grand Marnier, Tia Maria, Dark Crème de Cacao, Coffee, Whipped Cream <i>GF</i>	\$9.95
CAFÉ INTERNATIONAL (160 cal) Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream <i>GF</i>	\$9.95
CAFÉ REGGAE (153 cal) Myers's Dark Rum, Tia Maria, Dark Crème de Cacao, Coffee <i>GF</i>	\$9.95
CHOCOLATE WARM UP (151 cal) Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream, Coffee, Whipped Cream <i>GF</i>	\$9.95
ESPRESSO MARTINI (262 cal) Stoli Vanil Vodka, Espresso, Kahlúa <i>GF</i>	\$11.95
NUTTY IRISHMAN (148 cal) Frangelico Liqueur, Baileys Irish Cream, Coffee, Whipped Cream <i>GF</i>	\$9.95

DESSERT WINES

bottle (485-532 cal) Tomasello, Vidal Blanc, Ice Wine, New Jersey, 375ml	30Z BTL. \$40
Bertani, Recioto della Valpolicella Valpantena, Italy, 500ml	\$80
PORT 3oz (138 cal) Dow's, Tawny, Porto, "10 Year", Portugal	\$11

SPECIALTY SPIRITS

Auchentoshan Scotch 10 year (70 cal)	\$11.25
Balvenie Scotch Carribean Cask 14 year (76 cal)	\$15.75
Laphroaig Scotch 10 year (76 cal)	\$14.50
Macallan Scotch 12 year (76 cal)	\$14.75
Oban Scotch 14 year (76 cal)	\$17.75
Talisker Scotch 10 year (82 cal)	\$13.75

FONDUE UNTO OTHERS

MELTING POT COOKBOOK A collection of recipes from our fondue pot to yours.	\$29
SIGNATURE DIPPED STRAWBERRIES* <i>GF</i> (65 cal per berry) 3 Strawberries 6 Strawberries	\$8.95 \$16.95

*Ask the hospitality specialist or your server to place an advanced order.

GARLIC & WINE SEASONING (0 cal) Two classic culinary ingredients - garlic and wine - make this seasoning delicious. <i>GF</i>	\$6
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GIFT CARDS
Gift cards can be redeemed at Melting
Pot Restaurants nationwide.

CHOCOLATE FONDUE WAFERS (322 cal per 2oz) Pick from the flavors of milk, dark or white <i>GF</i>	\$6
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Before placing your order, please inform your server if a person in your party has a food allergy. 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. Additional nutrition information available upon request. Please inform your server if you are gluten-free when ordering. This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated 1/2020.

HAPPY HOUR

SERVED

MONDAY-FRIDAY 4-7 PM & 9 PM-CLOSE

DRAFT BEERS \$2 OFF

Please see full beverage menu for selections.

BEER \$4

Bud Light
Kona, Big Wave, Golden Ale
Sam Adams
Dogfish Head, 60 Minute, IPA
Corona, Premier
McKenzie's, Black Cherry, Hard Cider
Founders, All Day, IPA
Miller Light

WINES BY THE GLASS \$6

Please see full beverage menu for more selections. All wine is GF.

Schmitt Söhne, Riesling
Beringer, White Zinfandel
Chateau Souverain, Chardonnay
Mezzacorona, Pinot Grigio
Concannon, Cabernet
The Monterey, Pinot Noir
Greystone, Merlot
19 Crimes, Red

EXPERTLY-CRAFTED COCKTAILS \$7

TMP'S G&T

The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime GF

AUTHENTIC MAI TAI

Appleton Estate Reserve Rum, Cointreau, Fresh Lime, Orgeat Syrup GF

OLD FASHIONED:

CLASSIC

Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry GF

MODERN

Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry GF

THE MELTING POT MULE

Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer GF

Take home The Melting Pot Mule mug 16.50

FRESHLY-PICKED MARGARITA

Avion Silver Tequila, Solerno Blood Orange and Cointreau Orange Liqueurs, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices GF

LOVE MARTINI

Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries GF

WHISKEY THISTLE

Jameson Irish Whiskey, Raspberries, White Peach Syrup, Fresh Lemon, Sprite GF

YIN & YANG MARTINI

Godiva White Chocolate Liqueur, Svedka Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings GF

LEMON BERRY MOJITO

Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda GF

SHAREABLES



BAR BITES

Craveable bites to share.

QUESADILLA | \$7

Butterkäse and Fontina Cheeses, Cilantro-Lime Crema, Fresh Salsa, Scallions

Crispy Chicken* +\$2, Shrimp* +\$2, Chorizo* +\$2

CRISPY STUFFED MUSHROOMS | \$7

Green Goddess, Aged Cheddar, Creole Mustard

SEVEN CHEESE MAC | \$7

Mascarpone, Parmesan, Smoked Gouda, Butterkäse, Fontina, Cheddar, Swiss

Jalapeño +\$2, Smoked Bacon +\$2,

Chorizo +\$2, Crispy Chicken +\$2

THAI VEGETABLE POTSTICKERS | \$7

Teriyaki Glaze, Sesame

ROSEMARY FRIES | \$5

Thick-Cut, Rosemary-Infused Sea Salt

MP SKEWER TRIO | \$13

Choice of three: Grilled Shrimp*, Herb-Crusted Chicken Breast*, Garlic & Wine Filet*, Teriyaki-Marinated Sirloin*

GF except Teriyaki-Marinated Sirloin and Herb Chicken

Served with your choice of signature dipping sauce

BUFFALO CAULIFLOWER | \$7

Served with peppercorn ranch

CHICKEN & WAFFLE SKEWERS | \$7

Crispy Chicken*, Pearl Sugar Waffle, Tabasco Honey

BACON & BRUSSELS | \$7

Oven-Roasted, Creole Mustard, Garlic Dijon Butter *GF*

CHEESE FONDUE

SMALL | \$24 serves up to 2

EACH ADDITIONAL PERSON \$12

Served with artisan breads and seasonal fruit and veggies.

Gluten-free dippers available upon request. Choose one cheese fondue per cooktop.

WISCONSIN CHEDDAR

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic *GF with Redbridge beer*

CLASSIC ALPINE

Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg *GF*

SPINACH ARTICHOKE

Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic *GF*

QUATTRO FORMAGGIO

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

CHARCUTERIE DIPPERS

\$3 EACH | \$8 FOR ALL THREE

Prosciutto* *GF* | Summer Sausage* *GF* | Chorizo* *GF*

MIX & MELT \$25

CHEESE FONDUE + SIDE SALAD + MP SKEWERS

Select one cheese fondue from the list above, three MP Skewers and your choice of our House, Caesar or California salad.

ASK ABOUT OUR CHOCOLATE FONDUE SELECTIONS

GF | Gluten-Free

*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 9/2020.

SHAREABLES



PREMIUM CHEESE FONDUE DIPPERS

Delightfully designed to dip and enjoy with your cheese fondue.

ROSEMARY FRIES | \$5

BUFFALO CAULIFLOWER | \$7

CHORIZO* GF | \$3

VEGAN POLPETTES | \$5

SUMMER SAUSAGE* GF | \$3

CRISPY CHICKEN* | \$7

PROSCIUTTO* GF | \$3

MP SKEWER TRIO | \$13

Choice of three: Grilled Shrimp*, Herb-Crusted Chicken Breast*, Garlic & Wine Filet*, Teriyaki-Marinated Sirloin*

GF except Teriyaki-Marinated Sirloin and Herb Chicken

ENTRÉE EXTRAS

CRISPY STUFFED MUSHROOMS | \$7

Green Goddess, Aged Cheddar, Creole Mustard

THAI VEGETABLE POTSTICKERS | \$7

Teriyaki Glaze, Sesame

BACON & BRUSSELS | \$7

Oven-Roasted, Creole Mustard, Garlic Dijon Butter *GF*

QUESADILLA | \$7

Butterkäse and Fontina Cheeses, Cilantro-Lime Crema, Fresh Salsa, Scallions

Crispy Chicken* | +\$2, Shrimp* | +\$2, Chorizo* | +\$2

SEVEN CHEESE MAC | \$7

Mascarpone, Parmesan, Smoked Gouda, Butterkäse, Fontina, Cheddar, Swiss

Jalapeño | +\$2, Smoked Bacon* | +\$2,

Chorizo* | +\$2, Crispy Chicken* | +\$2

SWEET ADDITIONS

Decadent dippers designed to complement your chocolate fondue.

WARM CHURRO LOOPS | \$3

MOCHI ICE CREAM | \$4

CREAM PUFFS | \$3

MACARONS GF | \$3

CHEESECAKE | \$4

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