



THEATER MENU

Enjoy a 3-course menu designed to accommodate your schedule before or after the theater.

salad

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

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.

California

Baby salad greens, Roma tomatoes, candied pecans and Gorgonzola with Raspberry Walnut Vinaigrette.

The Melting Pot House

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.

cheese fondue

Please choose one cheese fondue per table. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Bacon & Brie

Baby brie, our creamy Classic Alpine cheeses, white wine, bacon, lemon juice, pepper and scallions.

Quattro Formaggio

Award-winning Butterkäse and Fontina cheeses with garlic, basil and tomato pestos and mozzarella and parmesan.

Wisconsin Cheddar

Aged cheddar and Emmenthaler melted with lager beer, garlic and spices.

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Featured Entrée

All-Natural Breast of Chicken • Filet Mignon • Shrimp

cooking styles

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

Bourguignonne

Canola Oil | Panko | Sesame
Tempura Batter

Cast Iron Grill

Tabletop Grilling

Coq au Vin

Burgundy Wine | Mushrooms |
Scallions | Garlic

\$69 For Two

Tax and gratuity not included.

Chocolate Fondue

For a perfect ending the experience, indulge in delicious chocolate fondue.
Available a la carte.

Before placing your order, please inform the owner, manager or your server if a person in your party has a food allergy. *Our Fondue-style service may result in the undercooking of certain ingredients. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.