



Dinner & A Show Menu

MELTING POT OF RED BANK

cheese fondue

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

Bacon & Brie

Baby Brie, Gruyère, Raclette, Fontina, White Wine, Bacon, Lemon, Scallions

Quattro Formaggio

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

Wisconsin Cheddar

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager*, Garlic

charcuterie board

Our selection of premium cured meats, artisan crackers and accompaniments.
\$14

salad

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

Caesar

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

California

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

Melting Pot House

Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Featured Entrée

All-Natural Chicken Breast • Filet Mignon • Shrimp

• Add a lobster tail to your entrée. \$17 •

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

\$84 For Two

*Upgrade to a 4-course with chocolate fondue for \$99

Crispy Stuffed Mushrooms

Green Goddess, Aged Cheddar, Creole Mustard.
\$8

Rosemary Fries

Thick-Cut, Rosemary-Infused Sea Salt.
\$6.50

Signature Dipped Strawberries

3 for \$9
6 for \$18

MELTINGPOT.COM

#SavorEveryMoment

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.