

# Customer Appreciation Menu

## cheese fondue

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

### Red Pepper Gorgonzola

Roasted red peppers, shallots, white wine and sherry are blended with our creamy Butterkäse and Fontina and rich bleu cheese.

Choose one cheese fondue from our dinner menu.

## charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives  
13.95 per plate

## salad

Enjoy a delicious salad featuring one of The Melting Pot's signature dressings.

Choose one salad from our dinner menu.

Our signature salads are freshly prepared.

## entrée\*

Our chef invites you to create your own combination entrée by selecting any 4 individual items below.  
All entrées include seasonal vegetables and signature dipping sauces.

**Filet Mignon**  
**Shrimp**

**Teriyaki-marinated Sirloin**  
**All-Natural Breast of Chicken**  
**Featured Pasta**

**Peppercorn Filet**  
**Honey Dijon Chicken**  
**Featured Ravioli**

## cooking styles

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

**Coq au Vin**  
Burgundy Wine |  
Mushrooms | Scallions  
| Garlic

**Cast Iron Grill**  
Tabletop Grilling

**Bourguignonne**  
Canola Oil | Panko |  
Sesame Tempura  
Batter

**Mojo**  
Caribbean-Inspired |  
Garlic | Cilantro |  
Citrus

**Seasoned Court  
Bouillon**  
Seasoned Vegetable  
Broth

**\$36.95 per person**

Tax and gratuity not included.

Make it a four course by adding Chocolate Fondue to your dinner for just \$5 per person

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.