Customer Appreciation Menu

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**cheese fondues**

*Please choose one cheese fondues. Each cheese fondues 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 fondues from our dinner menu.**

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**charcuterie board**

- Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives

  13.95 per plate

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**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.

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**entree**

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

- Filet Mignon
- Shrimp
- Teriyaki-marinated Sirloin
- All-Natural Breast of Chicken
- Peppercorn Filet
- Honey Dijon Chicken
- Featured Pasta
- Featured Ravioli

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**cooking styles**

*Our entrees 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

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$36.95 per person

*Tax and gratuity not included.*

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

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Before placing your order, please inform the owner, manager or your server if a person in your party has a food allergy.
*Our Fondues-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.*