

Give thanks.

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St. Jude patients
Hadley and Luigi



WINE

Enjoy a complimentary glass of wine or non-alcoholic beverage including soda, tea or coffee.

CHEESE FONDUE

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

Apple Cider Alpine

Apple cider, garlic, lemon, black pepper, our Classic Alpine cheese blend and candy-coated pecans.

Cranberry Bacon

Gruyère, Raclette and Fontina with white wine, sweet cranberries, crisp bacon and honey roasted almonds.

Choose one cheese fondue from our dinner menu.

SALAD

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

The Melting Pot House

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

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.

ENTRÉE

Entrée includes seasonal vegetables and signature dipping sauces.

Land & Sea

Premium filet mignon, herb-crusted chicken and shrimp.

COOKING STYLE

Our entrées can be prepared with any of the premium cooking styles listed below. All cooking styles are priced per pot.

Cast Iron Grill

Coq au Vin

Seasoned Court Bouillon

Bourguignonne

CHOCOLATE FONDUE

Please choose one chocolate fondue. Each chocolate fondue is served with a variety of decadent dippers.

Maple Flaming Turtle

A twist on one of our most popular. Milk chocolate, maple syrup and candied pecans, flambéed to perfection.

White Chocolate Pumpkin Pie

Our signature white chocolate blended with pure pumpkin purée and topped with shaved chocolate.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

\$42.95 per person

\$10 from this menu will go directly to St. Jude. Tax and gratuity not included.



Art inspired by St. Jude patient, Jaden.

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.