

MELTING POT RESTAURANT WEEK March 1-5 & 8-13

- cheese fondue

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

Classic Alpine

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

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

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.

Melting Pot House

Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg. Choice of Housemade Dressing

Caesar Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts Choose one salad from our dinner menu. Our signature salads are freshly

prepared.



All entrées include seasonal vegetables and signature dipping sauces.

Selection 1

Atlantic Salmon Basil Pesto Shrimp Mascarpone & Sundried Tomato Ravioli

Moio

Caribbean-Inspired |

Garlic | Cilantro | Citrus

Selection 2

Whiskey BBQ Pork Tenderloin Teriyaki-Marinated Sirloin Chicken Potstickers

cooking styles –

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

Seasoned Court Bouillon Seasoned Vegetable Broth

Cog au Vin Burgundy Wine | Mushrooms | Scallions | Garlic

Bourguignonne Canola Oil | Panko | Sesame Tempura Batter

Cast Iron Grill Tabletop Grilling

\$34.95 per person

Make it a 4-course for \$39.95 per person. Minimum of two required.

The Melting Pot Mule Absolut Vodka I Domaine De Canton

Ginger Liqueur I Fresh Mint I Lime I Ginger Beer GF

Classic Old Fashioned Jim Beam I Brown Sugar Cube I Bitters I Orange Peel I Filthy Cherry GF

Before placing your order, please inform a Melting Pot team member 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 of foodborne illness.