


À LA CARTE

 Signature Item **GF** | Gluten-Free



CHEESE FONDUE SMALL | \$18.95 serves up to 2 REGULAR | \$36.95 serves up to 4

Served with artisan breads and seasonal fruit and veggies. Choose one cheese fondue per cooktop. Gluten-free dippers available upon request.

WISCONSIN CHEDDAR
Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic *GF with Redbridge beer*

CLASSIC ALPINE 
Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg *GF*

SPINACH ARTICHOKE
Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic *GF*

FIESTA
Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño *GF with Redbridge beer*


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

LOADED BAKED POTATO CHEDDAR
Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions *GF*

[**ADDITIONAL CHEESE DIPPERS \$3.95 EACH | \$9.95 FOR ALL THREE | Prosciutto *GF* | Dry Salami *GF* | Calabrese Hot Salami *GF***]



SALAD \$6.25 each

MELTING POT HOUSE SALAD 
Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing *GF without croutons*

CAESAR
Romaine, Parmesan, Croutons, Housemade Caesar Dressing, Parmesan-Dusted Pine Nuts *GF without croutons*

CALIFORNIA
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette *GF*

BACON & BLEU SPINACH
Baby Spinach, Bacon, Gorgonzola Crumbles, Egg, Tomato, Buttermilk Gorgonzola Dressing *GF*



ENTRÉE FONDUE PRICED per person

Premium proteins and vegetarian items served with seasonal veggies. Prepare your entrée in a fondue cooking style of your choice, one per cooktop.

THE CLASSIC | \$24.95
Shrimp*, Memphis-Style Dry Rub Pork*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin*, Herb-Crusted Chicken Breast* *GF with substitutes for Teriyaki Sirloin and Herb Chicken*

STEAK LOVERS | \$26.95
Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin* *GF with substitute for Teriyaki Sirloin*

LAND AND SEA | \$24.95
Garlic Pepper Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon* *GF with substitute for Herb Chicken*

PACIFIC RIM | \$22.95
Shrimp*, Teriyaki-Marinated Sirloin*, Sesame-Crusted Ahi Tuna*, Honey Orange Duck Breast* *GF with substitutes for Teriyaki Sirloin*

ON THE RANCH | \$25.95
Garlic Pepper Sirloin*, All-Natural Chicken Breast*, Memphis-Style Dry Rub Pork* *GF*

THE GARDEN POT | \$18.95
Veggie Potstickers*, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Mushrooms, Artichoke Hearts

ADD A COLD WATER LOBSTER TAIL* TO ANY ENTRÉE FOR \$13.95 *GF*

CREATE YOUR OWN | \$24.95
Your choice of three of the following:

Herb-Crusted Chicken Breast*
All-Natural Chicken Breast* *GF*
Honey-Orange Duck Breast*
Memphis-Style Dry Rub Pork* *GF* 
Teriyaki-Marinated Sirloin* 
Garlic Pepper Sirloin* *GF*
Premium Filet Mignon* *GF*
Atlantic Salmon* *GF*
Sesame-Crusted Ahi Tuna*
Shrimp* *GF*
Veggie Potstickers*
Vegan Polpettes

FONDUE COOKING STYLES

Prepare your entrée with one of our signature cooking styles, one per cooktop.

COURT BOUILLON
Seasoned Vegetable Broth *GF*

COQ AU VIN 
Burgundy Wine, Mushrooms, Scallions, Garlic *GF*

MOJO
Caribbean-Inspired Broth, Garlic, Cilantro, Citrus *GF*

CAST IRON GRILL
Tabletop Grilling *GF*


BOURGUIGNONNE
European Style, Canola Oil, Panko, Sesame Tempura Batter *GF without batter & panko*



CHOCOLATE FONDUE SMALL | \$19.95 serves up to 2 REGULAR | \$38.95 serves up to 4

Served with a variety of sweet treats and fresh fruits. Choose one chocolate fondue per cooktop. Gluten-free dippers available upon request.

THE ORIGINAL
Milk Chocolate, Crunchy Peanut Butter *GF*

FLAMING TURTLE 
Milk Chocolate, Caramel, Candied Pecans, Flambéed *GF*

PURE CHOCOLATE
Milk, Dark, or White Chocolate *GF*

CHOCOLATE S'MORES
Milk Chocolate, Marshmallow Cream, Graham Cracker Crumbles, Flambéed *GF without graham cracker crumbles*

DARK & DULCE
Dark Chocolate, Dulce de Leche *GF*

YIN & YANG
Dark Chocolate, White Chocolate *GF*

BANANAS FOSTER
White Chocolate, Bananas, Dulce de Leche, Cinnamon, Flambéed *GF*

COOKIES 'N CREAM MARSHMALLOW DREAM
Dark Chocolate, Marshmallow Cream, Oreo Cookie Crumbles, Flambéed

[**ADDITIONAL CHOCOLATE FONDUE DIPPERS \$4.95 EACH | \$12.95 FOR ALL THREE | Cream Puffs | Macarons | Cheesecake Bites**]

THE COMPLETE FONDUE EXPERIENCE FOR TWO

A four-course experience for two including your choice of cheese fondue, salad, entrée and chocolate fondue.

1 CHOOSE A CHEESE FONDUE

Choose any cheese from the à la carte menu, one per cooktop.

2 CHOOSE TWO SALADS

Choose any two salads from the à la carte menu, one per person.

3 CHOOSE YOUR ENTRÉE AND A COOKING STYLE

Choose any two of the entrées below. For entrée details, reference the à la carte menu.

THE CLASSIC \$44.95 PER PERSON
STEAK LOVERS \$46.95 PER PERSON
LAND AND SEA \$44.95 PER PERSON
PACIFIC RIM \$42.95 PER PERSON
ON THE RANCH \$45.95 PER PERSON
THE GARDEN POT \$35.95 PER PERSON
CREATE YOUR OWN \$38.95 PER PERSON

ADD A COLD WATER LOBSTER TAIL* TO ANY ENTRÉE FOR \$13.95 *GF*

FONDUE COOKING STYLES

Prepare your entrée with a fondue cooking style from the à la carte menu, one per cooktop.

4 CHOOSE A CHOCOLATE FONDUE

Choose any chocolate fondue from the à la carte menu, one per cooktop.

BIG NIGHT OUT DINNERS FOR TWO

Our most extravagant dinners are designed for two to share.

CHOOSE A CHEESE FONDUE

Choose any cheese from the à la carte menu, one per cooktop.

CHOOSE TWO SALADS

Choose any two salads from the à la carte menu, one per person.

CHOOSE AN ENTRÉE AND A COOKING STYLE

BIG NIGHT OUT \$94.95 FOR TWO

Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon* and Vegetable Potstickers* *GF with substitutes for Teriyaki Sirloin and Herb Chicken*

BIGGER NIGHT OUT \$104.95 FOR TWO

Cold Water Lobster Tail*, Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*, Veggie Potstickers* *GF with substitutes for Teriyaki Sirloin and Herb Chicken*

FONDUE COOKING STYLES

Prepare your entrée with a fondue cooking style from the à la carte menu, one per cooktop.

*OUR FONDUE-STYLE SERVICE MAY RESULT IN THE UNDERCOOKING OF CERTAIN INGREDIENTS. THESE RAW ITEMS ARE PROVIDED FOR YOU (CUSTOMER) TO COOK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. Before placing your order, please inform your server if a person in your party has a food allergy. Our canola oil is cholesterol free and contains 0g of trans fat. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Please inform your server if you are gluten-free when ordering. This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by The Melting Pot.