



warm more  
than YOUR HEARTS  
this season

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## cheese fondue

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*Cheese fondue comes with artisan breads and seasonal vegetables for dipping.*

### Green Goddess Cheddar

Lager beer, garlic and our creamy Green Goddess swirled into our cheddar and Swiss cheese blend, then topped with freshly cracked black pepper.

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## salad

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*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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## entrée\*

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*Entrée includes seasonal vegetables and signature dipping sauces.*

### Featured Entrée

Filet Mignon • Teriyaki-Marinated Sirloin • Shrimp  
Herb-crusted Chicken

• Add a lobster tail to your entrée. 10.50 •

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## cooking styles

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

### Seasoned Court Bouillon

Seasoned Vegetable  
Broth

### Mojo

Caribbean-Inspired |  
Garlic | Cilantro |  
Citrus

### Coq au Vin

Burgundy Wine |  
Mushrooms | Scallions  
| Garlic

### Bourguignonne

Canola Oil | Panko |  
Sesame Tempura  
Batter

### Cast Iron Grill

Tabletop Grilling

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## chocolate fondue

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*For a perfect ending to the experience, indulge in delicious chocolate fondue served with fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownies for dipping.*

### Salted Caramel Toffee

White chocolate swirled with dulce de leche and coarse sea salt, topped with buttery toffee bits

**\$39.95 per person**

Tax and gratuity not included.

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#SavorEveryMoment

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.