

RESTAURANT WEEK

RESTAURANT WEEK 2019 MENU

cheese fondue

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

Queso Salsa Fresca

A zesty blend of Butterkäse and Fontina cheeses with fresh salsa, Mexican lager and fresh lime

charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives
12.50 per board

salad

Enjoy a delicious salad featuring one of The Melting Pot's signature dressings.

Strawberry Caprese

Fresh mozzarella, ripe summer strawberries and Roma tomatoes atop a bed of mixed field greens, finished with a sweet white balsamic glaze and honey roasted almonds.

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Featured Entrée

Garlic & Wine Filet • Brasa Chicken • Old Bay® Shrimp

• Add a lobster tail to your entrée. 9.95 •

cooking styles

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

Seasoned Court Bouillon

Seasoned Vegetable
Broth

Coq au Vin

Burgundy Wine |
Mushrooms | Scallions
| Garlic

Mojo

Caribbean-Inspired |
Garlic | Cilantro |
Citrus

Bourguignonne

Canola Oil | Panko |
Sesame Tempura
Batter

Cast Iron Grill

Tabletop Grilling

chocolate fondue

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.

Dark with Berries & Cream

Tart wildberry puree and mascarpone cheese blended into our decadent dark chocolate.

\$35 per person

Tax and gratuity not included.

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.