



**MORE**  
*cheese, PLEASE.*  
savor every moment

# TASTY TUESDAYS!

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## *cheese fondue*

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

### **Zesty Cheddar**

Zesty horseradish, Worcestershire, dry mustard and our cheddar and Swiss cheese blend melted smooth then topped with fresh, ground black pepper, crisp bacon and chopped scallions.

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## *entrée\**

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*Entrée includes seasonal vegetables and signature dipping sauces.*

### **Featured Entrée**

Teriyaki-Marinated Sirloin • Herb-crusting Chicken • Shrimp

• 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.*

### **Dark with Berries & Cream**

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

**\$30 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.