


# À LA CARTE

 Signature Item **GF** | Gluten-Free

## THE COMPLETE FONDUE EXPERIENCE FOR TWO

**\$114.95** FOR TWO

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

## BIG NIGHT OUT DINNERS FOR TWO

**\$139.95** FOR TWO

Our most extravagant dinners are designed for two to share.



### CHEESE FONDUE **SMALL | \$24.95** serves up to 2 **EACH ADDITIONAL PERSON \$12.50**

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 | \$11.50 FOR ALL THREE** | Prosciutto *GF* | Dry Salami *GF* | Calabrese Hot Salami *GF* ]

# 1

### CHOOSE A CHEESE FONDUE


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

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



### SALAD **\$11.95** 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*

# 2

### CHOOSE TWO SALADS

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

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



### 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 | \$31.95**  
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 | \$35.95**  
Premium Filet Mignon\*, Teriyaki-Marinated Sirloin\*, Garlic Pepper Sirloin\*  
*GF with substitute for Teriyaki Sirloin*

**LAND AND SEA | \$29.95**  
Garlic Pepper Sirloin\*, Herb-Crusted Chicken Breast\*, Shrimp\*, Atlantic Salmon\*  
*GF with substitute for Herb Chicken*

**ON THE RANCH | \$33.95**  
Garlic Pepper Sirloin\*, All-Natural Chicken Breast\*, Memphis-Style Dry Rub Pork\*  
*GF*

**THE GARDEN POT | \$23.95**  
Veggie Potstickers\*, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Mushrooms, Artichoke Hearts

**ADD A COLD WATER LOBSTER TAIL\* TO ANY ENTRÉE FOR \$19.95 *GF***

# 3

### CHOOSE TWO ENTRÉES AND A COOKING STYLE

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

**ON THE RANCH + \$5.95 PER PERSON**

**THE CLASSIC + 3.95 PER PERSON**

**STEAK LOVERS + \$7.95 PER PERSON**

**LAND AND SEA + \$4.95 PER PERSON**

**ADD A COLD WATER LOBSTER TAIL\* TO ANY ENTRÉE FOR \$19.95 *GF***

#### FONDUE COOKING STYLES

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

### CHOOSE AN ENTRÉE AND A COOKING STYLE

#### BIG NIGHT OUT

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

#### BIGGER NIGHT OUT +\$14.95 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.

## 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 | \$23.95** serves up to 2 **EACH ADDITIONAL PERSON \$11.95**

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*

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

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

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

**YIN & YANG**  
Dark Chocolate, White Chocolate  
*GF*

[ **ADDITIONAL CHOCOLATE FONDUE DIPPERS \$3.95 EACH | \$11.50 FOR ALL THREE** | Cream Puffs | Macarons | Cheesecake Bites ]

**A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.**

# 4

### CHOOSE A CHOCOLATE FONDUE

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

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Choose any chocolate fondue 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.