

À LA CARTE

Signature Item GF | Gluten-Free



CHEESE FONDUE SMALL | \$19.95 serves up to 2 EACH ADDITIONAL PERSON \$9.95

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 \$2.95 EACH | \$7.95 FOR ALL THREE | Prosciutto GF | Dry Salami GF | Calabrese Hot Salami GF**]



SALAD \$6.95 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



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 | \$27.95

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 | \$29.95

Premium Filet Mignon*, Teriyaki-Marinated Sirloin*, Garlic Pepper Sirloin*
GF with substitute for Teriyaki Sirloin

LAND AND SEA | \$27.95

Garlic Pepper Sirloin*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon*
GF with substitute for Herb Chicken

ON THE RANCH | \$29.95

Garlic Pepper Sirloin*, All-Natural Chicken Breast*, Memphis-Style Dry Rub Pork*
GF

THE GARDEN POT | \$19.95

Veggie Potstickers*, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Mushrooms, Artichoke Hearts

ADD A COLD WATER LOBSTER TAIL* TO ANY ENTRÉE FOR \$14.95 GF

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 EACH ADDITIONAL PERSON \$9.95

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 \$2.95 EACH | \$7.95 FOR ALL THREE | Cream Puffs | Macarons | Cheesecake Bites**]

THE COMPLETE FONDUE EXPERIENCE FOR TWO

\$73.90 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

\$99.95 FOR TWO

Our most extravagant dinners are designed for two to share.

1

CHOOSE A CHEESE FONDUE

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

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.

CHOOSE TWO SALADS

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

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 + \$9 PER PERSON

THE GARDEN POT

THE CLASSIC + \$6 PER PERSON

STEAK LOVERS + \$9 PER PERSON

LAND AND SEA + \$6 PER PERSON

**ADD A COLD WATER LOBSTER TAIL*
TO ANY ENTRÉE FOR \$14.95 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 + \$13 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.

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.

BEER CRAFT AND MORE

Bud, Light (USA)	\$4.25
Chimay, Cinq Cents, Tripel (Belgium) 11.2oz	\$9
Coastal Empire, Tybee Island, Blonde Ale (Savannah, GA)	\$5.50
Coastal Empire, Coco Pina, Gose (Savannah, GA)	\$5.50
Corona (Mexico)	\$5.25
Dogfish Head, 90 Minute, IPA (Milton, DE)	\$7
Kentucky, Bourbon Barrel, Ale (Lexington, KY)	\$7
Michelob Ultra (USA)	\$4.50
Sam Adams (USA)	\$5.25
Samuel Smith, Nut Brown Ale (Tadcaster, England)	\$6.50
Service, Ground Pounder, Pale Ale (Savannah, GA)	\$6
Stella Artois (Belgium)	\$5.25
UFO, White Ale (Boston, MA)	\$5.25
Yuengling, Lager (Pottsville, PA)	\$4.50

DRINK LOCAL

Ask your server about our rotating craft beer selections.

WINE FLIGHTS

CLASSIC FLIGHT

Mezzacorona, Pinot Grigio	\$20
Kung Fu Girl, Riesling	
The Monterey, Pinot Noir	
Decoy by Duckhorn, Merlot	
GF	

SAVANNAH FLIGHT

Michlits, Pinot Noir, Frizzante Rosé, "Meinklang"	\$25
Starborough, Sauvignon Blanc	
Michael David, Cabernet, "Earthquake"	
Portillo, Malbec	
GF	

SANGRIA

SUNSHINE SANGRIA

Malibu Coconut Rum, Chambord Raspberry Liqueur, Luccio Sparkling Moscato, Muddled Strawberries, Orange and Lemon Juice *GF*

TMP'S GRAND SANGRIA

14 Hands Cabernet, Sky Blood Orange Vodka, Cointreau, Fresh Juices, Cinnamon *GF*

SPIRIT FREE

THE BEE'S TEA

Orange Juice, Honey, Lemon,
Lavender Syrup, Iced Tea *GF*

WATERMELON COOLER

Cucumber, Watermelon, White Cranberry Juice,
Lime, Sprite *GF*

BLACKBERRY SAGE LEMONADE

Lemonade, Blackberry, Sage

STRAWBERRY BASIL LEMONADE

Strawberry Purée, Muddled Lemon, Fresh Basil,
Lemonade



WINE



SPARKLING

	5oz	8oz	BTL.
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA	—	—	\$45
Luccio, Moscato d'Asti, ITA	\$8	\$11	\$32
Michlits, Pinot Noir, Frizzante Rosé, "Meinklang", Burgenland, AUT	\$9	\$13	\$36
LaMarca, Prosecco, ITA, 187ml	\$11	\$15	\$41
Michelle, Brut, WA	\$8	\$11	\$32
Coppola, Brut Rosé, "Sofia", Monterey, CA	\$10	\$14	\$42

SWEET WHITE & BLUSH

Beringer, White Zinfandel, CA	\$6	\$8	\$24
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	—	—	\$40
Kung Fu Girl, Riesling, Dry, WA	\$8	\$11	\$32
Ste. Michelle & Dr. Loosen, Riesling, "Eroica", WA	\$10	\$15	\$45

CHARDONNAY

Nicolas Potel, Pouilly-Fuissé, FRA	—	—	\$49
KJ, Chardonnay, "Vintner's Reserve", CA	\$11	\$15	\$44
Souverain, Chardonnay, CA	\$10	\$14	\$42
Rodney Strong, Chardonnay, Chalk Hill, CA	\$10	\$14	\$42
Pahlmeyer, Chardonnay, Napa, CA	—	—	\$90

OTHER WHITES & ROSE

Maso Canali, Pinot Grigio, Trentino, ITA	—	—	\$40
Mezzacorona, Pinot Grigio, Trentino, ITA	\$9	\$13	\$36
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA	—	—	\$36
Starborough, Sauvignon Blanc, Marlborough, NZL	\$9	\$13	\$36
Ste. Michelle, Rosé, WA	\$9	\$13	\$34



CABERNET SAUVIGNON

	5oz	8oz	BTL.
Veramonte, Cabernet, Colchagua, CHL	—	—	\$32
Concannon, Cabernet, Paso Robles, CA	\$8	\$11	\$34
14 Hands, Cabernet, WA	\$9	\$13	\$36
Stag's Leap Cellars, Cabernet, "Artemis", Napa, CA	—	—	\$80
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA	—	—	\$42
Michael David, Cabernet, "Earthquake", Lodi, CA	\$15	\$22	\$60
Arrowood, Cabernet, Sonoma, CA	\$15	\$22	\$63

PINOT NOIR & MERLOT

La Crema, Pinot Noir, Sonoma Coast, CA	\$13	\$15	\$52
Meiomi, Pinot Noir, CA	\$12	\$16	\$48
The Monterey, Pinot Noir, Monterey, CA	\$8	\$11	\$34
Greystone, Merlot, CA	\$8	\$11	\$32
Charles Smith, Merlot, "Velvet Devil", WA	\$10	\$14	\$40
Decoy by Duckhorn, Merlot, Sonoma, CA	\$10.50	\$12	\$36

OTHER REDS

Nollen Erben, Dornfelder, Sweet, Rheinhessen, DEU	\$9	\$13	\$36
Dreaming Tree, Red, "Crush", CA	\$9	\$13	\$36
Ruffino, Chianti Classico, Riserva, "Ducale", ITA	—	—	\$60
Mont-Redon, Châteauneuf-du-Pape, FRA	—	—	\$75
Mazzei, Toscana, "Poggio Badiola", ITA	\$13	\$18	\$50
Zen of Zin, Zinfandel, CA	—	—	\$32
Portillo, Malbec, Uco, ARG	\$9	\$13	\$36
Michael David, "Petite Petit", Lodi, CA	\$10	\$14	\$45
19 Crimes, Red, SE AUS	\$10	\$14	\$42
Juan Gil, Red, Jumilla, ESP	—	—	\$79
Beringer, "Quantum", Napa, CA	—	—	\$72
Stags' Leap, Petite Sirah, Napa, CA	—	—	\$63

BEST IN GLASS®

ICONIC COCKTAILS

CRAFTED IN THE HIGHEST FORM, MADE FROM CAREFULLY SELECTED, FRESH AND EXCEPTIONAL INGREDIENTS.

OLD FASHIONED

CLASSIC OLD FASHIONED \$9.95

Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED \$12.95

Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

AUTHENTIC MAI TAI \$9.95

Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA \$10.95

Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

TMP'S G&T \$10.95

The Botanist Gin, Liber & Co. Premium Tonic Syrup, Club Soda, Lime *GF*

THE MELTING POT MULE \$9.95

Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG \$14.95

CLASSIC TMP COCKTAILS

LOVE MARTINI \$9.95

Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI \$10.95

Godiva White Chocolate Liqueur, Svedka Vanil Vodka, Ice Cream, Chocolatey Shavings *GF*

LEMON BERRY MOJITO \$8.95

Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

WHISKEY THISTLE \$8.95

Jameson Irish Whiskey, White Peach Syrup, Raspberries, Lemon, Sprite *GF*



LOCAL FAVORITES

DIRTY MARTINI \$14.95

Ketel One Vodka, Olive Juice, Gorgonzola-Stuffed Olives

MANHATTAN BLACKOUT \$12.95

Woodford Reserve, Sweet Vermouth, Angostura Bitters

RASPBERRY LEMONDROP MARTINI \$9.95

Pinnacle Whipped Vodka, Pinnacle Citrus Vodka, Pinnacle Raspberry Vodka, Sweet & Sour, Raspberry Syrup, Lemon Twist Garnish, Sugar Rim

ROLLING STONED \$14

Booker's Small Batch Bourbon, Domaine de Canton Ginger Liqueur, Falernum, Old Fashioned Bitters

SOUR PATCH MARTINI \$10.95

Absolut Citron Vodka, Watermelon and Sour Apple Pucker, Strawberry Purée, Sweet & Sour, Sugar Rim

VIEUX CARRE \$18

Angel's Envy Rye Bourbon, Remy Martin VSOP, Sweet Vermouth, Benedictine, Peychaud and Angostura Bitters.

WHITE PEACH COSMO \$9.95

New Amsterdam Peach Vodka, Solerno Blood Orange Liqueur, White Cranberry Juice, Fresh Lemon

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

YIN & YANG MARTINI | \$9.95

Godiva White Chocolate Liqueur, Svedka Vanil
Vodka, Ice Cream, Chocolate Shavings

GODIVA WHITE CHOCOLATE CAPPUCCINO | \$8.95

Espresso, Foamed Milk, Godiva White Chocolate
Liqueur

CAFÉ INTERNATIONAL | \$8.95

Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee,
Whipped Cream

NUTTY IRISHMAN | \$8.95

Frangelico Liqueur, Baileys Irish Cream, Coffee,
Whipped Cream

BILLIONAIRE'S COFFEE | \$8.95

Godiva Dark Chocolate Liqueur, Grand Marnier,
Kahlúa, Coffee, Whipped Cream *GF*

KAHLÚA WHITE RUSSIAN | \$8.95

Svedka Vodka, Kahlúa, Half & Half *GF*

DESSERT WINES

Frost Bitten, Riesling, Ice Wine, Yakima Valley, Washington, 375 ml	\$12	3oz	BTL.	\$35
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PORT

Fonseca, Tawny Port, Porto, "10 Year Old", Douro, Portugal	\$12	3oz	BTL.	\$35
Fonseca, Vintage Port, Porto, Douro, Portugal, 375ml	—	—	—	\$95
Fonseca, Port, Porto, "Bin27", Douro, Portugal	\$12	—	—	—



FONDUE UNTO OTHERS

THE MELTING POT COOKBOOK | \$29.95

A collection of recipes from
our fondue pot to yours

BOX OF SIGNATURE DIPPED STRAWBERRIES* *GF*

3 berries	\$9.95
6 berries	\$17.95

*Ask the hospitality specialist or your
server to place an advanced order.

GARLIC & WINE SEASONING | \$6

Our signature seasoning for you to take home *GF*

GIFT CARDS

Gift cards can be redeemed at
Melting Pot restaurants nationwide

CHOCOLATE FONDUE WAFERS | \$6

Milk, Dark or White *GF*

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