

# THE BEST OF SAVANNAH

Dip into our locally-crafted four-course experience, hand-selected with our guests in mind.  
Individual 52.95 | Per Couple 99.90

# The Melting Pot

FONDUE RESTAURANT

## CHEESE

### QUATTRO FORMAGGIO

Butterkäse | Fontina | Fresh Mozzarella  
Parmesan | White Wine | Roasted Garlic  
Basil & Sun-Dried Tomato Pestos **GF**

Served with complimentary charcuterie board.

## SALAD

### STRAWBERRY CAPRESE

Mixed Greens | Fresh Mozzarella  
Strawberries | Tomatoes  
Honey-Roasted Almonds  
White Balsamic Glaze **GF**

## ENTRÉE

Teriyaki-Marinated Sirloin  
Memphis-Style Dry Rub Pork  
Sun-Dried Tomato Chicken

Roasted Garlic Shrimp  
Wild Mushroom Sacchetti  
Cold Water Lobster +10.95

Served with your choice of a complimentary cooking style.

## CHOCOLATE

### WHITE CHOCOLATE

CRÈME BRÛLÉE  
White Chocolate  
Caramelized Sugar **GF**

Build a unique fondue experience by ordering any of our exceptional menu courses à la carte.

## CHEESE FONDUE

Served with artisan breads, seasonal fruits and veggies.  
Choose one cheese per cooktop. Priced per person.

### WISCONSIN CHEDDAR **\$8.95**

Aged Cheddar | Emmenthaler  
Lager Beer | Garlic | Spices

Ask your server to make it with any of our craft brews

**GF** with Redbridge® beer

### CLASSIC ALPINE **GF** **\$9.75**

Gruyère | Raclette | Fontina | White Wine  
Garlic | Nutmeg

### SPINACH ARTICHOKE **GF** **\$9.50**

Butterkäse | Fontina | Parmesan | Spinach  
Artichoke Hearts | Garlic

### FIESTA **\$9.50**

Aged Cheddar | Emmenthaler | Lager Beer  
House-Made Salsa | Jalapeño

**GF** with Redbridge® beer

### BACON & GORGONZOLA **GF** **\$9.75**

Butterkäse | Fontina | Gorgonzola  
White Wine | Garlic | Bacon

### FRENCH ONION GRUYÈRE **\$9.95**

Gruyère | Raclette | Fontina | Beef Broth  
Red Wine Infused Caramelized Onions

### CHARCUTERIE BOARD

Prosciutto | Calabrese Salami | Finocchiona | Sopressa Veneta  
Pecan-Crusted Gorgonzola Globes | Kalamata Olives | And More!

## CREATE YOUR OWN

### SELECT 3:


22.95 as an entrée  
39.95 as a 4-course

### SELECT 4:

26.95 as an entrée  
44.95 as a 4-course

### PORK & POULTRY

All-Natural Chicken Breast\* **GF**

 Memphis-Style Dry Rub Pork\* **GF**

Honey Orange Duck Breast\* **GF**

Smoky Andouille Sausage\* **GF**

 Sundried Tomato Chicken\*

### BEEF & GAME

 Teriyaki-Marinated Sirloin\*

Premium Filet Mignon\* **GF**

Certified Angus Beef\* **GF**

Filet Medallions\* **GF** +4

### SEAFOOD

Sesame-Crusted Ahi Tuna\* **GF**

Smoked Bacon Scallops\* **GF** +9

Shrimp\* **GF**

Atlantic Salmon Filet\* **GF**

 Roasted Garlic Shrimp\*

Cold Water Lobster Tail\* **GF** +7

### PASTA & VEGETABLES

Chicken & Vegetable Potstickers\*

Wild Mushroom Sacchetti\*

Featured Pasta\*

Vegetable Polpettes\*

Ginger Teriyaki Tofu\*

## FARM FRESH SALADS & SOUP

### THE MELTING POT

HOUSE **GF** without croutons **\$6.95**

Romaine | Iceberg | Cheddar | Tomatoes

Croutons | Sliced Egg | Housemade Dressing

CALIFORNIA **GF** **\$6.95**

Mixed Greens | Candied Pecans | Gorgonzola

Housemade Raspberry Walnut Vinaigrette

CAESAR **GF** without croutons **\$6.95**

Romaine | Parmesan | Croutons

Parmesan-dusted Pine Nuts | Caesar Dressing

**NEW!** FRENCH ONION BISQUE **\$7.95**

Caramelized Sweet Vidalia & Spring Onions

Sherry Brandy Cream | Croutons

Mozzarella & Smoked Provolone | Chives

## COOKING STYLES

Prepare your entrées with any of our cooking styles.  
Choose one style per cooktop. Priced per pot.

COURT BOUILLON **GF**

Complimentary

Seasoned Vegetable Broth

MOJO **GF**

**\$4.95**

Caribbean-inspired | Garlic | Citrus

COQ AU VIN **GF**

**\$5.95**

Burgundy Wine | Spices | Mushrooms

 BOURGUIGNONNE **GF** without batter **\$6.95**

European Style | Canola Oil | Sesame Tempura Batter

## CHOCOLATE FONDUE

Ask your server for details on our decadent chocolate fondue and dessert drink options.

\*Our fondue-style service may result in the undercooking of certain ingredients. Consuming raw or undercooked meats, poultry, 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. 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. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated 10/10/2017.