



WIFE APPRECIATION DAY

cheese fondue

Please choose one cheese fondue. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Spinach Artichoke

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

Sparkling Gruyère

Gruyère, Raclette and Fontina cheeses blended with Champagne, chopped garlic, nutmeg and lemon.

Loaded Baked Potato Cheddar

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.

charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives
11.95 per plate

salad

Enjoy one of our delicious salads each featuring one of The Melting Pot's signature dressings.

Bacon & Bleu Spinach

Spinach, tomatoes, egg, bacon, gorgonzola with buttermilk bleu cheese dressing.

California

Baby salad greens, Roma tomatoes, candied pecans and Gorgonzola with Raspberry Walnut Vinaigrette.

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Featured Entrée

Filet Mignon • Teriyaki-Marinated Sirloin • Sweet & Spicy Glazed Shrimp
Herb-crusted Chicken • Featured Pasta • Asparagus

• Add a lobster tail to your entrée. 14.95 •

cooking styles

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

Bourguignonne

Canola Oil | Panko | Sesame Tempura Batter

Cast Iron Grill

Tabletop Grilling

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

Seasoned Court Bouillon

Seasoned Vegetable Broth

chocolate fondue

Please choose one chocolate fondue. Enjoy fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownie for dipping with your choice of the following chocolate fondues.

Chocolate Almond Bliss

Save room for dessert! A delectable blend of our signature milk chocolate, honey roasted almonds and shaved coconut.

Raspberry Dark Chocolate

Tart raspberry purée blended into our bittersweet dark chocolate.

White Chocolate Crème Brûlée

Our fondue version of this classic French dessert including white chocolate and caramelized sugar.

sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 5.95 per plate

\$100 per couple

Tax and gratuity not included.

Modern Old Fashioned \$12

Knob Creek Rye Whiskey | Brown Sugar Malibu Rum | Peach Schnapps | Cranberry Cube | 18.21 Earl Grey Bitters | Orange Peel | Filthy Cherry

Love Martini \$10

Juice | Fresh Strawberries

Huckleberry Lemon Drop \$11

Citrus and Huckleberry Vodkas | Fresh Lemon | Fresh Huckleberry Purée | Sweet & Sour | Sugar Rim

Before placing your order, please inform the owner, manager or your server 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 for foodborne illness.