

First Responders

cheese fondue

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

Bourbon Bacon Cheddar

Cheddar cheese, lager beer, mustard powder, garlic, bacon, Worcestershire and a splash of bourbon.

Choose one cheese fondue from our dinner menu.

——— charcuterie board ———

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives 12.95 per plate

salad

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

Mushroom Salad

Choose one salad from our dinner menu.

Crisp romaine and iceberg topped with sliced mushrooms and tomato and paired with a housemade parmesan vinaigrette.

Our signature salads are freshly prepared.

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Featured Dinner Entrée

Teriyaki-Marinated Sirloin • Sun-dried Tomato Chicken • Shrimp

• Add a lobster tail to your entrée. 12.95 •

——— cooking styles ———

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

Seasoned Court Bouillon

Bourguignonne

Coq au Vin

Mojo

Seasoned Vegetable Broth

Canola Oil | Panko | Sesame Tempura Batter Burgundy Wine | Mushrooms | Scallions | Garlic Caribbean-Inspired | Garlic | Cilantro | Citrus

chocolate fondue

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.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

— 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

Tax and gratuity not included.