



RESTAURANT WEEK

RESTAURANT WEEK 2019 MENU

cheese fondue

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

Classic Alpine

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

Green Goddess Cheddar

Lager beer, garlic and our Green Goddess with our cheddar and Swiss cheese blend and black pepper.

Spinach Artichoke

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

charcuterie board

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

salad

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

Apple Bacon Spinach

Spinach, crimini mushrooms, sweet and spicy pecans, hard-boiled egg, green apples and apple bacon vinaigrette.

California

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

The Melting Pot House

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Land & Sea

Filet mignon, herb-crusted chicken and shrimp.

Seafood Trio

Sesame-crusted ahi tuna, succulent shrimp and Atlantic salmon.

Good Earth Vegetarian

Edamame or onion rings, artichoke hearts, vegetable polpettes, asparagus, ginger teriyaki tofu and wild mushroom sacchetti.

cooking style

Our entrées will be prepared with the premium cooking style listed below.

Seasoned Court Bouillon

Seasoned Vegetable Broth

\$30 per person, \$5 per person donated to Friends of Kids with Cancer

Tax and gratuity not included.

Before placing your order, please inform a Melting Pot team member 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 of foodborne illness.