



RESTAURANT WEEK

RESTAURANT WEEK MENU

cheese fondue

Choose the cheese fondue below or from our dinner menu. Cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Loaded Baked Potato Cheddar

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

salad

Enjoy our featured salad below or one from our dinner menu each featuring one of The Melting Pot's signature dressings.

Strawberry Spinach

Golden raisins, Gorgonzola crumbles, sliced strawberries, honey roasted almonds and a strawberry vinaigrette atop fresh spinach leaves.

*entrée**

Entrée includes seasonal vegetables and signature dipping sauces.

Featured Entrée

Lemon Garlic Shrimp • Teriyaki-Marinated Sirloin • Garlic Chili Chicken Breast

cooking styles

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

Seasoned Court Bouillon

Seasoned Vegetable
Broth

Coq au Vin

Burgundy Wine |
Mushrooms | Scallions
| Garlic

Mojo

Caribbean-Inspired |
Garlic | Cilantro |
Citrus

Cast Iron Grill

Tabletop Grilling

Bourguignonne

Canola Oil | Panko |
Sesame Tempura
Batter

chocolate fondue

For a perfect ending to the experience, indulge in delicious chocolate fondue served with a variety of decadent dippers. Your sweet tooth is going to be quite satisfied.

Candy Bar

Milk chocolate blended with chunky peanut butter, Butterscotch Schnapps, Bailey's Irish liqueur and caramel.

\$35.19 per person

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.