



FILET & LOBSTER FEATURE MENU

cheese fondue

Cheese fondue comes with artisan breads and seasonal vegetables for dipping.

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 a delicious salad featuring one of The Melting Pot's signature dressings.

The Melting Pot House

Crisp romaine and iceberg lettuce, cheddar cheese, fresh tomatoes, crispy croutons and sliced egg with your choice of house-made dressings: sweet & tangy or peppercorn ranch.

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Featured Entrée

Filet Mignon • Cold Water Lobster Tail

cooking styles

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

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

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 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! 6.50 per plate

\$35 per person

Tax and gratuity not included.

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.