



## FUNDUE FEATURE MENU

**\$29.95 PER PERSON**  
**\$19.95 PER CHILD (12 & UNDER)**

### cheese fondue

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

#### Fiesta

Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like.

#### Bacon & Brie

Baby brie blended into our creamy Classic Alpine cheeses with white wine, bacon, fresh lemon juice and black pepper, topped with fresh scallions.

### 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

Shrimp • Teriyaki-Marinated Sirloin • All-Natural Breast of Chicken  
Featured Pasta

• Add a lobster tail to your entrée. 14.50 •

### cooking styles

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

#### Seasoned Court Bouillon

Seasoned Vegetable Broth

#### Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

#### Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

#### Cast Iron Grill

Tabletop Grilling

### 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 S'mores

The fondue version of this classic presents milk chocolate with marshmallow cream, flambéed and topped with bits of graham crackers.

#### The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

### 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

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.