vegan menu

The Melting Pot
FONDUE RESTAURANT

4-course experience

39.95 per person

Courses are also offered a la carte.

cheese fondue

Served with french bread, pretzel bread, apples and veggies.
Gluten-free dippers available upon request.

VEGAN CHEESE FONDUE GF 11.50 per person
Cheddar Style Shreds | Redbridge Gluten-Free Beer | Garlic | Spices

farm fresh salads

Served with your choice of Housemade Raspberry Walnut Vinaigrette or Oil & Balsamic.

VEGAN HOUSE
GF 4.95 per person
Romaine | Iceberg | Tomatoes | Scallions

VEGAN CALIFORNIA
GF 4.95 per person
Mixed Greens | Tomatoes

entrée

VEGAN GOOD EARTH 19.95 per person
Onion Rings | Artichoke Hearts | Vegetable Polpettes | Fresh Asparagus | Ginger Teriyaki Tofu | Mushroom Caps
GF *without ginger teriyaki tofu and vegetable polpettes*

cooking styles

VEGAN BOURGUIGNONNE GF
European Style | Canola Oil

CAST IRON GRILL GF
Tabletop Grilling

MOJO GF
Caribbean-Inspired | Garlic | Cilantro | Citrus

COURT BOUILLON GF
Seasoned Vegetable Broth

chocolate fondue

Served with fresh strawberries, bananas, pineapple, blackberries and raspberries.

VEGAN CHOCOLATE FONDUE GF 11.50 per person
Dark Chocolate

GF *gluten-free item*

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Before placing your order, please inform your server if a person in your party has a food allergy or is gluten-free. Our canola oil is cholesterol free and contains 0g of trans fat. This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated May 2019.