



WEEKEND BRUNCH

cheese fondue

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

Bacon Mushroom Alpine

Gruyère, Raclette, Fontina, White Wine, Crispy Bacon, Mushrooms, Roasted Garlic, Scallions

Choose one cheese fondue from our dinner menu.

Tomato & Green Goddess

Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Tomatoes, Garlic

charcuterie board

Our selection of premium cured meats, artisan crackers and accompaniments.

9.95

salad

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

California

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette

Caesar

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

Melting Pot House

Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing

entrée*

Our chef invites you to create your own combination entrée by selecting any 3 individual items below. All entrées include seasonal vegetables and signature dipping sauces.

All-Natural Breast of Chicken

Vegan Polpettes
Shrimp

Herb-crusted Chicken

Teriyaki-marinated Sirloin
Memphis-Style BBQ Pork

Asparagus

Wild Mushroom Sacchetti
Atlantic Salmon

• Add a lobster tail to your entrée. 14.95 •

cooking styles

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

Cast Iron Grill

Tabletop Grilling

Seasoned Court Bouillon

Seasoned Vegetable Broth

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

Bourguignonne

Canola Oil, Panko, Sesame Tempura Batter

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.

Cookie Butter Crunch

The buttery flavor of white chocolate is melted with caramel and cookie butter, then topped with honey-roasted almonds.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

Dark & Dulce

The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt.

sweet additions

Cream Puffs, Macarons, Cheesecake
3.95 Each | 9.95 For All Three

Four Course Meal & Complimentary Mimosa* | \$65.95 (Serves 2)

Tax and gratuity not included.*must be 21 & up, can be substituted with fountain drink

Kid's Combo

Cheese, Kid's Entree, Chocolate
\$20.95

Mimosa's

Classic | Peach | Mango | Strawberry
\$3.95

Bloody Mary's

Mild | Spicy
\$6.95

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.