

## Mother's Day Menu

# cheese fondue

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

### Quattro Formaggio

Award-winning Butterkäse and Fontina cheeses with garlic, basil and tomato pestos and mozzarella and parmesan.

#### White Truffle Cheddar

A savory blend of white truffle oil, our signature cheddar cheese blend, cream cheese and fresh chopped garlic.

#### Spinach Artichoke

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

– charcuterie board –

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives 13.95 per plate

# salad

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

### **Cherry Blossom**

Baby salad greens with sun-dried cherries, candy-coated pecans and our Raspberry Walnut Vinaigrette.

Land & Sea

Filet mignon, herb-crusted chicken and

Pacific white shrimp. 46.95

Caprese

Field greens topped with fresh mozzarella, vine-ripened tomatoes and fresh basil, with a balsamic glaze.

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.

## entrée<sup>\*</sup> -

All entrées include seasonal vegetables and signature dipping sauces.

### The Classic

Certified Angus Beef<sup>\*</sup> sirloin, Memphis-style BBQ pork medallion, Pacific white shrimp, herb-crusted chicken and teriyaki-marinated sirloin. 49.95

### Surf & Turf

A succulent cold water lobster tail paired with premium filet mignon and wild mushroom sacchetti. 53.95

### cooking styles -

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

Bourguignonne

Canola Oil | Panko | Sesame Tempura Batter

### **Cast Iron Grill** Tabletop Grilling

Moio Caribbean-Inspired | Garlic | Cilantro |

Coq au Vin Burgundy Wine | Mushrooms | Scallions | Garlic

Seasoned Court Bouillon

Seasoned Vegetable Broth

## 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 Almond Bliss** 

Save room for dessert! A delectable blend of our signature milk chocolate, honey roasted almonds and shaved coconut.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

Mom-osa Enjoy yourself, mom! A refreshing blend of OJ and champagne - \$5.95

**Dip Rewards** Eat fondue, get rewarded! Ask your server.

Kid's 3 Course Cheese, a kid's entree, and chocolate \$29.95

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.

Citrus