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# NURSE'S APPRECIATION WEEK

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## cheese fondue

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

### Classic Alpine

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

### Spinach Artichoke

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

### Fiesta

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

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## salad

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

### Caesar

Crisp romaine lettuce, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-dusted pine nuts, with Caesar dressing.

### California

Mixed baby salad greens, Roma tomatoes, candied pecans and Gorgonzola cheese with Raspberry Walnut Vinaigrette.

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## chocolate fondue

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*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.*

### Dark & Dulce

A classic flavor combination featuring our bittersweet dark chocolate and sweet, thick dulce de leche accented with coarse ground sea salt.

### Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

**\$24.95 per person**

Tax and gratuity not included.

**Add an entree for \$14.95 - Ask your server!**

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.