



## RESTAURANT WEEK LUNCH MENU

### cheese fondue

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

#### Bacon & Jalapeño

Gruyère, Raclette and Fontina cheeses, white wine, jalapeños, garlic, shallots, bacon and cracked black pepper.

#### Green Goddess Cheddar

Lager beer, garlic and our Green Goddess with our cheddar and Swiss cheese blend and black pepper.

#### Spinach Artichoke

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

### charcuterie board

Our selection of premium cured meats, artisan crackers and accompaniments.  
\$13.95

### salad

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

#### Caesar

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

#### California

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

#### California Cobb

Romaine and iceberg lettuces, cheddar cheese, tomatoes, bacon, egg, avocado ranch dressing, scallions and croutons.

### 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.*

#### Pure Chocolate

Pick from the flavors of milk, dark or white chocolate.

#### Rocky Road

The rich flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with candied pecans.

#### S'mores

The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker.

**\$22.95 per person | Add a lunch entrée for \$16.95**

Tax and gratuity not included.

**Featured Bottles of Wine \$26**  
**14 Hands Cabernet - Monterey Pinot Noir - Bijou Chardonnay - Barrymore Rosé**

Before placing your order, please inform a Melting Pot team member 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 of foodborne illness.