

Melting Pot Menu

Welcome to The Melting Pot

Your fondue experience... Attentive service, fine wines, the highest quality fresh ingredients, a variety of cooking styles, unique sauces, your favorite chocolate fondue. The Melting Pot... Dip into something different.®

Big Night Out®

An evening at The Melting Pot is an opportunity to escape the routine of everyday life and create wonderful memories with friends and family. Whether you are celebrating a special occasion, spending time with good friends or wowing a business partner, tonight should be remembered as "the big night out" for your party. We have carefully selected the perfect four-course dinner for two at a great value. Our feature includes a cheese fondue course prepared tableside, freshly created salads, signature entrées and an unforgettable chocolate dessert. So sit back and enjoy your big night with the comforts of excellent service in a relaxed atmosphere of fun and fondue!

Spinach and Artichoke Swiss

Chopped Steamed Spinach, Chopped Artichoke Hearts, a blend of Aged Emmenthaler and Gruyere Cheeses with a touch of Parmesan and Tabasco®

Caesar Salad

A delicious blend of fresh Romaine Lettuce and flavored croutons, hand-tossed in our traditional Caesar Dressing (or choose one of our Signature Salads from the a la carte menu)

Cooking Style

Your entrée will be cooked tableside in one of your choice of our famous cooking styles: Fondue Bourguignonne, Court Bouillon, Coq Au Vin* or Mojo*

*these styles are \$6 per pot additional charge

Entrées

Desert Nights

Center-Cut Filet Mignon Medallions, Breast of Chicken, Oriental Potstickers, Black Tiger Shrimp, Teriyaki Marinated Choice Sirloin and an Endless Vegetable Medley
\$87 per couple - \$44 per person

Bright Lights

Choice New York Strip, Jumbo Prawns, Breast of Chicken, Lobster Stuffed Ravioli, Beef Tenderloin and an Endless Vegetable Medley
\$81 per couple - \$41 per person

Dessert

Your choice of one of our featured chocolate fondues:

Bananas Foster White Chocolate, Flaming Turtle Milk Chocolate or Raspberry Infusion Dark Chocolate.

(or choose any of our decadent chocolate fondues from our dessert menu)

Enjoy 10% off of a bottle of wine with your purchase of the Big Night Out.

Cheese Fondue

At The Melting Pot, great fondue begins with the finest quality cheeses, carefully aged to our demanding specifications. Our cheese fondues are rich in flavor, with a creamy smooth texture. Your server prepares each fondue tableside and seasons it to your taste. Fresh breads, vegetables, and apples are served for dipping.

\$16 (serves 1-2)

Each Additional Person \$8

Cheddar Cheese Fondue

Aged, medium-sharp Cheddar and Emmenthaler Swiss cheese, lager beer, garlic, and seasonings.

Traditional Swiss Cheese Fondue

Grüyere and Emmenthaler Swiss cheeses, white wine, a touch of garlic, nutmeg, fresh lemon, and Kirschwasser.

Wisconsin Trio Cheese Fondue

Creamy Fontina and Butterkäse, as well as Buttermilk Bleu Cheese with white wine, fresh scallions, and a hint of sherry.

Fiesta Cheese Fondue

Cheddar cheese with the flavor of Mexican herbs, spices, jalapeño peppers, and salsa. Served with crisp tortilla chips... and we'll make it as spicy as you like.

Salads

Salads are included with all Fondue for Two and Entrée selections.
A la Carte \$6

Mushroom Salad

Fresh sliced mushrooms and crisp greens topped with freshly prepared Parmesan Italian Dressing.

Chef's Salad

Crisp greens with Roma tomatoes, cucumbers, sliced eggs, smoked ham and Emmenthaler Swiss cheese, topped with our sweet and tangy House Dressing.

California Salad

Mixed baby salad greens, Roma tomatoes, walnuts, and Gorgonzola Cheese, topped with Raspberry Black Walnut Vinaigrette Dressing.
cheese fondue

Cooking style selections

Your entrée can be cooked in any of our flavorful fondue cooking styles.

Coq au Vin Fondue

Our own interpretation of the cooking style favored in the French countryside. It combines the flavors of fresh herbs, mushrooms, garlic, imported spices, and a hearty Burgundy Wine.
An additional \$6 per pot

Fondue Court Bouillon

A seasoned vegetable broth that is full of flavor while low in sodium, and cholesterol-free.

Mojo Fondue

This Caribbean seasoned bouillon has distinctive flavors of fresh garlic with a citrus flair!
An additional \$6 per pot

Fondue Bourguignonne

The European-style of cooking in cholesterol-free canola oil served with our signature sesame and tempura fondue batters.

An 18% gratuity will be added to parties of 5 or more.

Fondue for Two

Designed to be shared by two...your three course fondue experience is accompanied by fresh broccoli, mushrooms, yellow squash, red bliss potatoes, and a variety of featured sauces. Your Fondue for Two includes the following:

Cheese Fondue Course

Choose one of our cheese fondues. Served with apples, vegetables and a bowl of fresh breads.

Salad Course

One of our signature salads for each guest.

Entrée Course

Select one combination from the three entrée platters listed below:

Signature Selection \$60

Choice tenderloin, shrimp, teriyaki marinated choice sirloin, boneless breast of chicken and fresh fish fillet. When enjoying Court Bouillon, Coq au Vin or Mojo Style, this dinner features fresh salmon.

Surf & Turf Market Price

Savor the flavors of succulent twin lobster tails, tender medallions of filet mignon, and Portobello mushrooms.

Pacific Rim \$62

Teriyaki-marinated choice sirloin, shrimp, peppered pork tenderloin, marinated breast of duck, boneless breast of chicken, and potstickers.

Signature Entrees

All entrées include your choice of one of our signature salads. Entrées are accompanied by fresh broccoli, mushrooms, yellow squash, red bliss potatoes, and a variety of featured sauces.

Each entrée is paired with a variety of freshly prepared dipping sauces:

Gorgonzola Port, Louisiana Hot Sauce, Barbeque Sauce, Teriyaki Glaze, Spicy Cocktail, Mild Curry, Garlic Dijon Butter, and Green Goddess

The French Quarter \$21

Andouille sausage along with shrimp, choice tenderloin, and boneless breast of chicken, rolled in a Cajun spice blend.

Teriyaki Sirloin \$21

Teriyaki-marinated choice sirloin.

The Center Cut 6oz. \$21 9oz. \$26

Tender medallions of filet mignon served with Portobello mushrooms.

Breast of Chicken \$17

Boneless breast of chicken.

Shrimp & Sirloin \$21

Shrimp paired with teriyaki-marinated choice sirloin.

Twin Lobster Tails Market Price

Two succulent lobster tails served with Garlic Dijon Butter.

The Vegetarian \$17

An array of fresh seasonal vegetables, tofu, artichoke hearts, Portobello mushrooms, and our own Spinach and Gorgonzola Ravioli.

Seafood Trio \$22

Shrimp, scallops, and fresh fish fillet.

Chocolate Fondues

Fresh strawberries, bananas, and pineapple, plus cheesecake, tasty marshmallows, pound cake and brownies for you to dip in to any of our decadent chocolate fondue recipes. The Melting Pot experience isn't complete without one.

Small size serves 1-2 people and regular size serves 3-4.

The Original

This original recipe features our signature milk chocolate complimented with a swirl of crunchy peanut butter

Amaretto Meltdown

Silky white chocolate swirled with Amaretto and flambéed tableside.

Cookies 'n Cream

Marshmallow Dream

Dark chocolate topped with marshmallow cream, flambéed to toast the marshmallow, swirled together and garnished with crushed Oreo cookies.

Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed tableside.

Bailey's® Irish Cream Dream

Our milk chocolate swirled with Bailey's Irish Cream.

Yin & Yang

Half dark chocolate and half white chocolate, artfully swirled in the same pot for that special mix of flavors.

Chocolate S'mores

Milk chocolate fondue topped with marshmallow cream, flambéed to toast the marshmallow and then garnished with crushed Graham crackers. Also includes Graham crackers for dipping.

Pure Chocolate

Milk chocolate, dark chocolate, or white chocolate, melted for the most pure of all chocolate fondues.