

## How Your Melting Pot Experience Works...

At The Melting Pot, we make fondue fun and easy! The complete fondue experience is best served in four courses. Enjoy our Big Night Out, which includes creations by our chef that are available for a limited time, or create your own four-course experience. Getting started is as easy as 1, 2, 3, 4!



1  
Select your  
cheese fondue



2  
Select your  
salad



3  
Select your entrée and  
cooking style



4  
Select your  
chocolate fondue

## Big Night Out

Four-Course Fondue Dinner for Two

Quattro Formaggio Cheese Fondue

Award winning Fontina, Gruyère, and Gran Queso cheeses blended with roasted garlic, basil and tomato pestos and fresh mozzarella Perlini.

### Caprese Salad

Mixed Field Greens topped with fresh mozzarella, vine-ripened tomatoes, fresh basil and finished with an imported balsamic glaze.

### Featured Entrée Selections

#### Fondue Feast

Filet Mignon Florentine  
Limoncello Balsamic Sirloin  
Shrimp Diablo  
Sun-dried Tomato Chicken  
Orange Fennel Pork Tenderloin  
Porcini and Portobello Sacchetti  
Fresh Vegetables  
\$39.50 per person / \$79.00 per couple

#### Fondue Fusion

Lobster Tail  
Filet Mignon Florentine  
Limoncello Balsamic Sirloin  
Shrimp Diablo  
Sun-dried Tomato Chicken  
Orange Fennel Pork Tenderloin  
Porcini and Portobello Sacchetti  
Fresh Vegetables  
\$87.00 per couple

#### Lobster Indulgence

Twin Lobster Tails  
Limoncello Balsamic Sirloin  
Shrimp Diablo  
Sun-dried Tomato Chicken  
Orange Fennel Pork Tenderloin  
Porcini and Portobello Sacchetti  
Fresh Vegetables  
\$46.50 per person / \$93.00 per couple

### Milk Chocolate Tiramisu Fondue

Milk chocolate blended with espresso mousse and ladyfingers.

Feel free to substitute your favorite cheese fondue, salad or chocolate fondue for any of the above.

## Entrée Cooking Styles

For cooking your entrée, choose one style per cooktop.

#### Coq au Vin

Flavors of fresh herbs, mushrooms, garlic, spices and burgundy wine.  
\$5.00 per pot

#### Court Bouillon

Homemade, seasoned vegetable broth.

#### Bourguignonne

European-style fondue in cholesterol-free canola oil.  
\*0g trans-fat Oil

#### Mojo Style

Caribbean-seasoned bouillon with distinctive flavors of fresh garlic with a citrus flair!  
\$5.00 per pot

## Specialty Drinks



**Yin & Yang** \$11.00  
The perfect balance! Godiva White Chocolate Liqueur, Stolli Vanil vodka and ice cream topped with chocolate shavings.



**Love Martini** \$8.00  
Love at first sip! Malibu rum, Peach Schnapps, cranberry juice and fresh strawberries.

**Chocolate Fontini** \$10.00  
Fondue in a glass! Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream and creamy Milk Chocolate.

**Strawberry Basil Lemonade** \$8.00  
Nothing like Mom used to make! Smirnoff Strawberry Twist vodka, fresh strawberries, basil and lemonade.

**Asian Pear** \$9.00  
Blend of Asian Pear Sake, SKYY Citrus, Apple and Peach Schnapps, topped with an Asian pear slice!

**Blackberry Margarita** \$12.00  
100% Agave, 110% delicious! 1800 Reposado Tequila with a hint of blackberries and fresh lime.

**Pomegranate Cosmo** \$9.00  
Sweet and seductive! SKYY Citrus vodka, PAMA Pomegranate Liqueur and cranberry juice.

**Paradise Punch** \$9.00  
A taste of the tropics! Bacardi light rum and Myers's dark rum, Captain Morgan spiced rum and Malibu rum with orange and pineapple juices.

## Wines By The Glass

### Sweet Sparkling Wines

Brachetto d'Acqui, Castello Banfi, "Rosa Regale", 2006, Piedmont, Italy.....\$16.00

### Dry Sparkling Wines

France, Blanc de Blancs, Brut, Charles de Fère, "Cuvee Jean-Louis", NV, France ..... \$8.00

### Sweet White/Blush Wines

White Zinfandel, Beringer, 2006, California .... \$7.00

Riesling, Jekel, Monterey, 2007, California .... \$9.00

Riesling, Spätlese, Schmitt Söhne, "Piesporter Michelsberg", Mosel-Saar-Ruwer, 2006, Germany ..... \$8.00

Riesling, Chateau Ste. Michelle, "Dr. Loosen Eroica", Columbia Valley, 2007, Washington ..\$13.00

White Blend, Sokol Blosser, "Evolution", 12th Edition, Oregon .....\$11.00

### Dry Light Intensity White Wines

Pinot Grigio, MezzaCorona, Vigneti delle Dolomiti, 2007, Trentino, Italy ..... \$7.00

Sauvignon Blanc, Beaulieu Vineyard, "Coastal", 2004, California ..... \$8.00

Sauvignon Blanc, Nobile, Marlborough, 2007, New Zealand ..... \$7.00

Pinot Grigio, Santa Margherita, 2006, Alto Adige, Italy .....\$14.00

### Dry Medium Intensity White Wines

Chardonnay, Kendall-Jackson, "Vintner's Reserve", 2006, California ..... \$9.00

Chardonnay, Frei Brothers, "Reserve", Russian River Valley, 2006, California .....\$11.00

### Dry Light Intensity Red Wines

Pinot Noir, Mirassou, "Coastal Selection", Monterey, 2006, California..... \$7.00

### Dry Medium Intensity Red Wines

Pinot Noir, Cambria, "Julia's Vineyard", Santa Maria Valley, 2005, California .....\$12.00

Bourgogne, Joseph Drouhin, "Laforet", 2006, Burgundy, France ..... \$9.00

Merlot, HRM Rex Goliath, Central Coast, NV, California ..... \$7.00

Red, Folie à Deux, "Ménage à Trois", 2006, California ..... \$8.00

Shiraz, McWilliam's, "Hanwood Estate", South Eastern Australia, 2005, Australia ..... \$8.00

Merlot, Red Diamond Winery, Columbia Valley, 2004, Washington ..... \$8.00

Merlot, Clos du Val, Napa Valley, 2004, California .....\$14.00

Malbec, Bodegas Salentein, "Finca El Portillo", Alto Valle de Uco, 2005, Mendoza, Argentina ..... \$7.00

Cabernet Sauvignon, Trincherro, "Family", Monterey-Lake-Santa Barbara, 2005, California ..... \$9.00

Cabernet Franc, Ironstone Vineyards, "Reserve", Sierra Foothills, 2004, California \$13.00

Chianti Classico, Riserva, Castello Banfi, 2004, Tuscany, Italy .....\$12.00

Zinfandel, Michael & David, "7 Deadly Zins", Lodi, 2006, California.....\$10.00

Cabernet Sauvignon, Silver Palm, North Coast, 2005, California .....\$10.00

Cabernet Sauvignon, 14 Hands, Columbia Valley, 2005, Washington ..... \$8.00



## Cheese Fondue

Each cheese fondue includes fresh breads, vegetables and apples for dipping. Please choose one cheese fondue per cooktop at your table.

\$18.00 (serves 1-2) \$9.00 per additional person

### Cheddar Cheese Fondue

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

### Spinach Artichoke Cheese Fondue

Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic.

### Traditional Swiss Cheese Fondue

Gruyère and Emmenthaler Swiss cheeses, white wine, garlic, nutmeg, lemon and Kirschwasser.

### Wisconsin Trio Cheese Fondue

Fontina, Butterkäse and Buttermilk Bleu cheeses with white wine, 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 made as spicy as you like.

### Featured Cheese Fondue

Enjoy the seasonal cheese fondue showcased in our Big Night Out. Ask your server for pricing.



## Salads

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

\$7.00 per person

### Spinach Mushroom Salad

Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot Vinaigrette.

### Caesar Salad

Crisp romaine lettuce, Caesar dressing, shredded Parmesan cheese, crisp croutons and an added touch of Parmesan encrusted pine nuts.

### House Salad

Crisp greens, Roma tomatoes, cucumbers, eggs and Emmenthaler Swiss cheese, served with our sweet and tangy House Dressing.

### California Salad

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

### Featured Salad

Enjoy the seasonal salad showcased in our Big Night Out. Ask your server for pricing.

An 18% gratuity will be added to parties of 7 or more.



## Entrée Selections

All entrées are cooked tableside in any of our four flavorful cooking styles located on the first page. All entrées are accompanied with an array of vegetables.

## Entrées for Two

Designed to be shared by two... your three-course fondue experience includes: cheese fondue, salad and one of the following entrées.

### Signature Selection \$55.00

Filet mignon, white shrimp, teriyaki-marinated sirloin, breast of chicken and salmon filet.

### Pacific Rim \$57.00

Teriyaki-marinated sirloin, white shrimp, marinated pork tenderloin, breast of duck, breast of chicken and potstickers.

### Surf & Turf Market Price

Twin lobster tails, filet mignon and portobello mushrooms.

## Individual Entrées

Each entrée includes a salad of your choice.

### The French Quarter \$20.00

Filet mignon, breast of chicken and shrimp, all seasoned with cajun spices, served with Andouille sausage.

### Seafood Trio \$20.00

White shrimp, scallops and fish fillet.

### Shrimp & Sirloin \$20.00

White shrimp and teriyaki-marinated sirloin.

### Featured Breast of Chicken \$19.00

A marinated breast of chicken showcased in our featured Big Night Out.

### Breast of Chicken \$18.00

### Land & Sea \$25.00

A collection of balsamic-marinated sirloin, marinated breast of chicken and white shrimp.

### The Vegetarian \$18.00

Fresh vegetables, tofu, artichoke hearts, portobello mushrooms and spinach cheese ravioli.

### Twin Lobster Tails Market Price

### Teriyaki-Marinated Sirloin \$19.00

### Filet Mignon 6 oz. \$21.00

9 oz. \$25.00



## Chocolate Fondue Dessert

The perfect ending to this evening's culinary journey... our chocolate fondue desserts are so famous, they need their own menu!

Your server will present our dessert menu to you.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.