

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!



Select your cheese fondue



Select your salad



Select your entrée and cooking style



Select your chocolate fondue

Big Night Out

Four-Course Fondue Dinner for Two

Caribbean Cheese Fondue

Gouda and Gran Queso cheeses blended with fresh garlic and sweet and spicy Peppadew peppers topped off with scallions and a zest of fresh lime.

Tropical Salad

Crisp romaine and field greens, fresh tomatoes, mangos and hearts of palm with a light creamy citrus dressing and a touch of coconut encrusted cashews.

Featured Entrée Selections

Fondue Feast

Filet Mignon Medallion
Jerk-Seasoned Sirloin
Vanilla Rum Chicken
Marinated Pork Tenderloin
Zesty Peppered Shrimp
Butternut Squash Ravioli
Fresh Vegetables
\$81 per couple

Fondue Fusion

Lobster Tail
Filet Mignon Medallion
Jerk-Seasoned Sirloin
Vanilla Rum Chicken
Marinated Pork Tenderloin
Zesty Peppered Shrimp
Butternut Squash Ravioli
Fresh Vegetables
\$89 per couple

Lobster Indulgence

Twin Lobster Tails
Jerk-Seasoned Sirloin
Vanilla Rum Chicken
Marinated Pork Tenderloin
Zesty Peppered Shrimp
Butternut Squash Ravioli
Fresh Vegetables
\$95 per couple

Bananas Foster Chocolate Fondue

Silky, white chocolate swirled with bananas, brown sugar and a dash of cinnamon, flambéed tableside.

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.
\$7 per pot

Court Bouillon

Homemade, seasoned vegetable broth.

Bourguignonne

European-style fondue in cholesterol-free canola oil.

Mojo Style

Caribbean-seasoned bouillon with distinctive flavors of fresh garlic with a citrus flair!
\$7 per pot

Specialty Drinks



Yin & Yang \$11
The perfect balance! Godiva White Chocolate Liqueur, Stoli Vanil vodka and ice cream topped with chocolate shavings.

Love Martini \$8
Love at first sip! Malibu rum, Peach Schnapps, cranberry juice and fresh strawberries.



Chocolate Fontini \$9
Fondue in a glass! Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream and creamy Milk Chocolate.

Blackberry Margarita \$8
100% Agave, 110% delicious! 1800 Reposado Tequila with a hint of blackberries and fresh lime.

Strawberry Basil Lemonade \$9
Nothing like Mom used to make! Smirnoff Strawberry Twist vodka, fresh strawberries, basil and lemonade.

Pomegranate Cosmo \$9
Sweet and seductive! SKYY Citrus vodka, PAMA Pomegranate Liqueur and cranberry juice.

Big Apple Martini \$9
Bite into the big city with the big flavor of Stoli vodka infused with the flavor of sour apple.

Tipsy Turtle \$8
Our owners' mom's secret recipe. Bacardi light rum and Myers's dark rum, Captain Morgan spiced rum and Malibu rum with orange and pineapple juices.

Wines by the Glass

Champagnes & Sparkling Wines

Asti Spumante, Martini and Rossi, Italy 8.00
Spumante, Ballatore, "Gran," California 5.50
Cava, Brut, Codornèu, Spain 6.50
Champagne, Brut, Perrier-Jouët, "Grand," France 18.00

Blush & White Wines - Sweet

White Zinfandel, Beringer, California 5.50
Riesling, Spätlese, Schmitt Söhne, "Piesporter Michelsberg," Mosel-Saar-Ruwer, Germany .. 8.75
Riesling, Jekel, "Winemaker's Collection," Monterey County, California 7.25
Gewürztraminer, Hogue, Columbia Valley, Washington 6.50

Blush & White Wines - Dry

Pinot Grigio, MezzaCorona, Trentino, Italy 7.00
Pinot Grigio, Santa Margherita, Valdadige, Italy 12.50
Sauvignon Blanc, Nobile, Marlborough, New Zealand 7.25
Chardonnay, Penfolds, "Rawson's Retreat," South Eastern Australia, Australia 6.50
Chardonnay, Bollini, "Barricato 40," Trentino, Italy 8.00
Chardonnay, 4 Bears, Central Coast, California.. 7.00
Chardonnay, Kendall-Jackson, "Vintner's Reserve," California 8.50
Chardonnay, Clos du Val, Carneros, California .. 10.00

Red Wines

Pinot Noir, Mirassou, California 7.50
Pinot Noir, Willamette Valley Vineyards, "Whole Cluster," Oregon 12.50
Cabernet Sauvignon/Merlot, Powers, Columbia Valley, Washington 9.00
Bourgogne, Joseph Drouhin, "Laforet," France 9.50
Chianti Classico, Castello Banfi, Italy 10.75
Merlot, Blackstone, California 8.75
Merlot, HRM Rex Goliath!, Central Coast, California 7.00
Merlot, Clos du Val, Napa Valley, California 11.00
Red, Folie a Deux, "Ménage a Trois," California 7.50
Shiraz, McWilliam's, "Hanwood Estate," South Eastern Australia, Australia 6.00
Shiraz, Rosemount Estate, "Diamond Label," South Eastern Australia, Australia 8.00
Cabernet Sauvignon, Crane Lake, California 6.00
Cabernet Sauvignon, Liberty School, Paso Robles, California 9.00
Cabernet Sauvignon, Trinchero, "Family Monterey-Lake-Santa Barbara Counties, CA 8.00
Cabernet Sauvignon, J. Lohr, "Seven Oaks," Paso Robles, California 10.00
Cabernet Sauvignon, 14 Hands, Columbia Valley, Washington 7.00
Zinfandel, 7 Deadly Zins, Lodi, California 9.50
Syrah, Bridlewood, Central Coast, California 9.50



Cheese Fondue

Each cheese fondue includes fresh breads, vegetables and apples for dipping. Please choose one cheese fondue per cooktop at your table.
\$16 (serves 1-2) \$8 per additional person

Cheddar Cheese Fondue

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

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.

Traditional Swiss Cheese Fondue

Grüyere 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.

Spinach Artichoke Cheese Fondue

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

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.
\$6 per person

Spinach Mushroom Salad

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

House Salad

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

Featured Salad

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

Caesar Salad

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

California Salad

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



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 \$56

Filet mignon, shrimp, teriyaki-marinated sirloin, boneless breast of chicken and fish fillet.

Pacific Rim \$56

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 medallions and Portobello mushrooms.

Individual Entrées

Each entrée includes a salad of your choice.

The French Quarter \$20

Cajun-seasoned shrimp, filet mignon, breast of chicken and Andouille sausage.

Land & Sea \$23

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

Seafood Trio \$19

White shrimp, scallops and fish fillet.

The Vegetarian \$19

Fresh vegetables, tofu, artichoke hearts, Portobello mushrooms and spinach and Gorgonzola ravioli.

Shrimp & Sirloin \$20

White shrimp and teriyaki-marinated sirloin.

Twin Lobster Tails Market Price

Featured Breast of Chicken \$20

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

Teriyaki-Marinated Sirloin \$19

Breast of Chicken \$19

Filet Mignon Medallions 6 oz. \$24
9 oz. \$27



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 chocolate fondue menu to you.