Price is per couple and does not include tax or tips.

MELTING POT
Includes a bottle of house red, white, bubbly or NA Cider

CHEESE FONDUE
Choose one. Served with artisan breads, seasonal fruit & veggies.
- Bacon & Brie
- Baby Brie, Gruyère, Raclette, Fontina, White Wine, Bacon, Lemon, Scallions
- Quattro Formaggio
  - Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pesto
  - Bourbon Bacon Cheddar
    - Aged Cheddar, Emmenthaler, Lager Beer, Bacon, Dry Mustard, Garlic, Worcestershire, Bourbon

SALAD
Choose one. Each salad features one of The Melting Pot’s signature dressings.
- Apple Bacon Spinach
  - Fresh Spinach, Sliced Mushrooms, Egg, Spicy Pecans, Granny Smith Apples, Housemade Bleu Cheese Dressing
- California
  - Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette
- Strawberry Feta Salad
  - Mixed Field Greens, Strawberries, Feta Cheese, Honey Roasted Almonds, White Balsamic Glaze

ENTRÉE
Choose one. Entrée includes seasonal vegetables & signature dipping sauces.
- Featured Entrée
  - Filet Mignon • Teriyaki-Marinated Sirloin • Sweet & Spicy Glazed Shrimp • Herb-crusted Chicken • Chicken Potstickers
- COOKING STYLES
  - Our entrées can be prepared with any of the premium cooking styles listed below.
    - Bourguignonne, Cast Iron Grill, Seasoned Court Bouillon, Coq au Vin, Mojo,

CHOCOLATE FONDUE
Please choose one chocolate fondue. Served with a variety of sweet treats and fresh fruits. Gluten-free dippers available upon request. Ask your server about vegan chocolate fondue options.
- Caramel Nut
  - The creamy flavor of milk chocolate and caramel swirled with crunchy peanut butter
- Raspberry Dark Chocolate
  - The rich flavor of dark chocolate is melted with raspberry purée
- French Toast Chocolate Fondue
  - Maple syrup is melted with the buttery flavor of white chocolate, topped with caramelized sugar and flambeed with cinnamon sparks

Please tip your server!