

FONDUE MENU

CHEESE FONDUE \$26 serves up to 2 EACH ADDITIONAL PERSON \$13

Served with cured meats, artisan bread, and fresh fruit & veggies (392 cal per serving). Choose one cheese per cooktop.

WISCONSIN CHEDDAR

(347 cal per serving)
Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic GF base available upon request

CLASSIC ALPINE 🍷

(368 cal per serving)
Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg GF

SPINACH ARTICHOKE

(302 cal per serving)
Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic GF

FIESTA

(332 cal per serving)
Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Housemade Salsa, Jalapeño GF base available upon request

HOT HONEY ALPINE

(314 cal per serving)
Gruyère, Raclette, Fontina, White Wine, Sweet Peppers, Prosciutto, Hot Honey GF

LOADED BAKED POTATO CHEDDAR

(344 cal per serving)
Aged Cheddar, Emmenthaler, Vegetable Bouillon, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions GF

ADDITIONS

NEW! CHEESE DIPPER DIPPERS | \$6

(288 cal per serving)
First dip into cheese, then into a selection of six savory toppings like smoky bacon, scallions, crispy dill pickle chips, and more! GF without dill pickle chips

SALAD \$7 each

MELTING POT HOUSE 🍷

(221-276 cal)
Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg*, Choice of Dressing GF without croutons

CAESAR

(133 cal)
Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts GF without croutons

CALIFORNIA

(125 cal)
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette GF

BACON & BLEU SPINACH

(226 cal)
Spinach, Tomatoes, Egg, Bacon, Gorgonzola, Buttermilk Bleu Cheese Dressing GF

ENTRÉE FONDUE \$32 per person

Served with a cooking style of your choice, veggies, and a selection of signature dipping sauces so you can mix and match your favorite flavor combinations.

FONDUE COOKING STYLES

Choose a **Cooking Style** to prepare your entrée, one per cooktop.

COQ AU VIN

Robust flavors of burgundy wine, mushroom, and garlic GF
Pairs great with steak and chicken

COURT BOUILLON

Savory seasoned veggie broth GF
Pairs great with any entrée

CAST IRON GRILL

Be the Grill Master at your table GF
Pairs great with steak and seafood

MOJO

Zesty and citrusy flavors of the Caribbean with hints of garlic and cilantro GF
Pairs great with seafood and chicken

BOURGUIGNONNE

Original cooking style with canola oil, tempura batter, and panko GF without batter
Pairs great with steak and seafood

ENTRÉE SELECTIONS

Then, select from the entrées below, one per person.

STEAK LOVERS

(419-492 cal)
Brown Sugar Bourbon Steak*, Teriyaki Steak*, Garlic Pepper Steak* GF with substitute for Teriyaki Steak

THE CLASSIC 🍷

(396-454 cal)
Shrimp*, Memphis-Style Dry Rub Pork*, Teriyaki Steak*, Garlic Pepper Steak*, Herb-Crusted Chicken Breast* GF with substitute for Teriyaki Steak

LAND & SEA

(393-446 cal)
Garlic Pepper Steak*, Herb-Crusted Chicken Breast*, Shrimp*, Atlantic Salmon* GF

CREATE YOUR OWN

Your choice of three of the following:

Herb-Crusted Chicken Breast* (97-139 cal) GF

Teriyaki Steak* (108-150 cal)

Garlic Pepper Steak* (76-118 cal) GF

Brown Sugar Bourbon Rub Steak* (96-138 cal) GF

Memphis-Style Dry Rub Pork*, (89-131 cal) GF

Wild Mushroom Ravioli* (175-216 cal)

Impossible™ Polpettes* (67-109 cal) GF

Atlantic Salmon* (151-193 cal) GF

Shrimp** (98-139 cal) GF

3oz Center-Cut Filet* (128-170 cal) GF +\$9

ADDITIONS

CENTER-CUT FILET* 3OZ +\$11 (128-170 cal) GF

CENTER-CUT FILET* 6OZ +\$22 (256-297 cal) GF

COLD WATER LOBSTER TAIL* +\$16 (110-152 cal) GF

GARDEN POT

(335-405 cal)
Impossible™ Polpettes, Wild Mushroom Ravioli*, seasonal veggies* GF with substitute for Ravioli
Ask your server for the tasty details.

GF dippers available upon request.

CHOCOLATE FONDUE \$26 serves up to 2 EACH ADDITIONAL PERSON \$13

Served with sweet treats and fresh fruits (489-569 cal per serving). Choose one chocolate per cooktop.

PURE CHOCOLATE FONDUE

(272 cal per serving)
Pick from the flavors of milk, dark, or white chocolate GF

THE ORIGINAL 🍷

(289 cal per serving)
The smooth flavor of milk chocolate is melted with crunchy peanut butter GF

FLAMING TURTLE

(333 cal per serving)
The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans GF

YIN & YANG

(295 cal per serving)
The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together GF

COOKIE BUTTER CRUNCH

(317 cal per serving)
The buttery flavor of white chocolate is melted with caramel and cookie butter, then topped with honey-roasted almonds

DARK & DULCE

(248 cal per serving)
The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt GF

CHOCOLATE EXPLOSION +\$10 per pot

A smoking mountain of chocolate fondue, topped with bundt cake, cotton candy and fireworks!

Choose between:

Raspberry Dark Chocolate Fondue topped with Red Velvet Bundt Cake (450 cal per serving)-OR- Birthday Cake White Chocolate Fondue topped with Confetti Bundt Cake (450 cal per serving)

ADDITIONS

NEW! CHOCOLATE DIPPER DIPPERS | \$6

(143 per serving)
First dip into chocolate, then into a selection of sweet and salty toppings like candied pecans, OREO® cookie pieces, pretzel bits, and more!
*contains nuts

*OUR FONDUE-STYLE SERVICE MAY RESULT IN THE UNDERCOOKING OF CERTAIN INGREDIENTS. THESE RAW ITEMS ARE PROVIDED FOR YOU (CUSTOMER) TO COOK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity. The gluten information provided on this menu is in cooperation with the Gluten Intolerance Group (GIG). We do not accept any responsibility for information which has not been verified by Melting Pot and GIG. Our canola oil is cholesterol free and contains 0g of trans fat. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Updated 8/2024.