


À LA CARTE

 | Signature Item GF | Gluten-Free

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

Our craveable cheese fondues are served with cured meats, artisan bread, and fresh fruit & veggies (392 cal per serving). Please choose one cheese fondue 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

WISCONSIN TRIO

(374 cal per serving)

Butterkäse, Fontina, Gorgonzola, White Wine, Sherry, Shallots, Scallions GF

CHEESE ADDITIONS

NEW! CHEESE DOUBLE DIPPERS | \$7

(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

Ask your server about vegan cheese fondue options. GF dippers available upon request.

SALAD \$6 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

STRAWBERRY PECAN

(222 cal)

Spinach, Strawberries, Feta, Candied Pecans, Lemon Poppyseed Vinaigrette 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 Rub 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)

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

Garlic Pepper Steak* (76-118 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 +\$13

ENTRÉE ADDITIONS

CENTER-CUT FILET* 3OZ +\$13 (128-170 cal) GF

CENTER-CUT FILET* 6OZ +\$26 (256-297 cal) GF

COLD WATER LOBSTER TAIL* +\$20 (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

Our melty chocolate fondue is served with sweet treats and fresh fruits (489-569 cal per serving). Please choose one chocolate fondue per cooktop.

CHOCOLATE EXPLOSION +\$13 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)

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

Ask your server about vegan chocolate fondue options. GF dippers available upon request.

CARAMEL NUT

(273 cal per serving)

The creamy flavor of milk chocolate is swirled with caramel and crunchy peanut butter 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

CHOCOLATE ADDITIONS

NEW! CHOCOLATE DOUBLE DIPPERS | \$7

(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