

# MELTING POT FEATURE LUNCH MENU

## cheese fondue

Please choose one cheese fondue. Served with artisan breads and seasonal fruit and veggies for dipping.

### Loaded Baked Potato Cheddar

Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions

### Choose one cheese fondue from our dinner menu.

### Quattro Formaggio

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos

## salad

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

### California

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette

### Choose one salad from our dinner menu.

Our signature salads are freshly prepared.

### Strawberry Pecan

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

## entrée\*

All entrées include seasonal vegetables and signature dipping sauces.

### Featured Lunch Entrée

All-Natural Chicken Breast  
Teriyaki-Marinated Steak  
Shrimp  
Featured Ravioli

\$42 Per Person

### Choice Cuts Combination

Herb-Crusted Chicken  
Atlantic Salmon  
Brown Sugar Bourbon Rub Steak  
Cajun Shrimp

\$48 Per Person

## cooking styles

Our entrées can be prepared with any of the premium cooking styles listed below.

### Cast Iron Grill

Tabletop Grilling

### Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

### Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

### Seasoned Court Bouillon

Seasoned Vegetable Broth

## chocolate fondue

Served with a variety of sweet treats and fresh fruits. Choose one chocolate fondue per cooktop.

### Flaming Turtle

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans

### Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

### The Original

The smooth flavor of milk chocolate is melted with crunchy peanut butter

## sweet additions

Cream Puffs, Macarons, Cheesecake  
\$4 Each | \$11 For All Three

### 3-Course Power Lunch | Cheese-Salad-Chocolate | \$30 Per Person

Lunch Menus Available 12-3PM Only | Tax and gratuity not included.

Before placing your order, please inform the owner, manager or your server if a person in your party has a food allergy.

\*Our Fondue-style service may result in the undercooking of certain ingredients. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.