



RESTAURANT WEEK 2025 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

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Vegetable Bouillon, Spinach, Artichoke Hearts, Garlic, Tabasco

cheese double dippers

First dip into cheese, then dip into a selection of six savory toppings like smoky bacon, scallions, and more!
\$4

salad

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

Caesar

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

California

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

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

The Classic

Shrimp, Memphis Dry Rub Pork, Teriyaki Steak, Garlic Pepper Steak, Herb Chicken Breast

Garden Pot

Ask about our Chef's selection of vegetarian options

• Add a petite filet to your entrée. 9 •

cooking styles

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

Court Bouillon

Seasoned vegetable broth, fresh veggies

Coq au Vin

Burgundy Wine, Mushrooms, Garlic

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Grill

Tabletop Grilling

chocolate fondue

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

The Original

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

Pure Chocolate

Pick from the flavors of milk, dark, or white chocolate

chocolate double dippers

First dip into chocolate, then into a selection of sweet and salty toppings like chocolate chip cookie crumbles, pretzel bits, sprinkles, and more! \$4

3 - Course Lunch (12pm - 4pm): \$30 per person
4 - Course Dinner (4pm - 9pm): \$45 per person

Before placing your order, please inform a Melting Pot team member 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 of foodborne illness.