

RESTAURANT WEEK

DINE DOWNTOWN

cheese fondue

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

Wisconsin Cheddar

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager*, Garlic

Spinach Artichoke

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

Bourbon Bacon Cheddar

Aged Cheddar, Emmenthaler, Lager Beer, Bacon, Dry Mustard, Garlic, Worcestershire, Bourbon

Vegan cheese fondue available upon request.

charcuterie board

Our selection of premium cured meats, artisan crackers and accompaniments. \$14

double dippers

So nice you can dip it twice, first in cheese, then in a selection of six savory toppings. \$6

salad

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

Strawberry Almond

Mixed Greens, Strawberries, Honey-Roasted Almonds, Feta, Raspberry Vinaigrette

Caesar

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

Melting Pot House

Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Selection 1

Filet Mignon
Herb-crusted Chicken
Atlantic Salmon
Shrimp
Wild Mushroom Ravioli

Selection 2

Teriyaki-Marinated Steak
All-Natural Chicken Breast
Memphis-Style BBQ Pork
Shrimp
Chicken Potstickers

Vegetarian

Impossible™ Polpettes
Asparagus
Mini Sweet Peppers
Artichoke Hearts
Zucchini
Wild Mushroom Ravioli
(vegan without ravioli)

• Add a lobster tail to your entrée. 15 •

cooking styles

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

Seasoned Court Bouillon

Seasoned Vegetable Broth

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

Bourguignonne

Canola Oil, Panko, Sesame Tempura Batter

\$45 per person

Tax and gratuity not included.

Must order per person.

\$1 per person benefits the Food Literacy Center.

Wine Tasting

Natura Rose | Decoy Merlot | Gott 815 Cabernet
\$16 per tasting

For your convenience, for parties of 5 or more a 20% suggested gratuity will be added. Please feel free to adjust this amount to whatever you feel is appropriate.

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.