



# 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.

## cheese double dippers

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

Petite Filet  
Chicken Breast  
Wild Mushroom Ravioli  
Shrimp

### Selection 2

Teriyaki-Marinated Steak  
Herb-Crusted Chicken  
Memphis-Style BBQ Pork  
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.

### Court Bouillon

Seasoned vegetable broth, fresh veggies

### Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

### Coq au Vin

Burgundy Wine, Mushrooms, Garlic

### Traditional Oil

Seasoned batter & panko

**\$45 per person**

Tax and gratuity not included.

**Must order per person.**

\$1 per meal donated to charity

### Wine Tasting (3oz pours)

Charles & Charles Rose | Misfits & Mavens Pinot Noir |  
The Critic Cabernet  
\$16 per tasting

### Golden Hour

Espolon Reposado Tequila, Turmeric Syrup, Lime Juice,  
Pineapple Juice, Ginger Beer  
\$16

**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.