

## How Your Melting Pot Experience Works...

At The Melting Pot, we make fondue fun and easy! The complete fondue experience is best served in four courses. Enjoy our Big Night Out, which includes creations by our chef that are available for a limited time, or create your own four-course experience.

### Getting started is as easy as 1, 2, 3, 4!

1. Select your cheese fondue
2. Select your salad
3. Select your entrée and cooking style
4. Select your chocolate fondue

## Big Night Out

The Big Night Out delivers the truly complete fondue experience. Featuring four distinct and delicious courses, the Big Night Out takes you on a culinary journey from start to finish - featuring a creamy cheese fondue, lively salad, succulent entrée and decadent chocolate fondue dessert.

### Cheese Fondue

Our featured cheese fondue to share or your choice of our Cheddar, Traditional Swiss, Fiesta, or Wisconsin Trio Cheese.

### Salad

Our featured salad or your choice of our California, Spinach Mushroom, Caesar or House Salad.

### Entrée

Your choice of one of our featured entrées which includes a variety of steak, chicken and seafood accompanied by homemade dipping sauces & vegetables.

### Chocolate Fondue

Our featured chocolate fondue to share or your choice of any of our luscious chocolate fondues.

## salads

**Spinach Mushroom Salad** Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with warm Burgundy Shallot Vinaigrette.

**California Salad** Mixed baby salad greens, Roma tomatoes, walnuts and Gorgonzola cheese, with Raspberry Black Walnut Vinaigrette Dressing.

**House Salad** Crisp greens, Roma tomatoes, cucumbers, eggs and Emmenthaler Swiss Cheese, served with our sweet and tangy House Dressing.

## cheese fondues

**Cheddar Cheese Fondue** Aged, medium-sharp Cheddar and Emmenthaler Swiss cheeses, lager beer, garlic, and seasonings.

**Traditional Swiss Cheese Fondue** Gruyère and Emmenthaler Swiss cheeses, white wine, garlic, nutmeg, lemon and Kirschwasser.

**Wisconsin Trio Cheese Fondue** Fontina, Butterkäse and Buttermilk Bleu cheeses w/ white wine, scallions & a hint of sherry.

**Fiesta Cheese Fondue** Cheddar cheese with the flavor of Mexican herbs, spices, jalapeño peppers and salsa. Served with crisp tortilla chips and made as spicy as you like.

## individual entrée selections

**Signature Selection** Filet mignon, white shrimp, teriyaki-marinated sirloin, breast of chicken and salmon/fresh fish fillet.

**Shrimp & Sirloin** Savor the flavors of white shrimp and teriyaki-marinated sirloin.

**Pacific Rim** Teriyaki-marinated choice sirloin, shrimp, peppered pork tenderloin, marinated breast of duck, boneless breast of chicken and potstickers.

**The French Quarter** Andouille sausage along with shrimp, choice tenderloin, and boneless breast of chicken, rolled in a Cajun spice blend.

**The Vegetarian** An array of fresh seasonal vegetables, tofu, artichoke hearts, Portobello mushrooms, and our own Spinach and Gorgonzola Ravioli.

**Filet Mignon Medallions** Tender medallions of filet mignon served with Portobello mushrooms. 6 oz. or 9 oz.

**Seafood Trio** Shrimp, scallops and fresh fish fillet.

**Teriyaki Sirloin** Teriyaki-marinated choice sirloin.

**Land & Sea** New York Strip, breast of chicken and white shrimp.

## chocolate fondues

**The Original** This original recipe features our signature milk chocolate with a swirl of crunchy peanut butter.

**Disaronno® Meltdown** Silky white chocolate swirled with Disaronno Original Amaretto and flambéed tableside.

**Flaming Turtle** Milk chocolate, caramel and chopped pecans, flambéed tableside.

**Cookies 'n Cream Marshmallow Dream** Dark chocolate topped with marshmallow cream, flambéed, swirled together and garnished with crushed Oreo cookies.

**Yin & Yang** Half dark chocolate and half white chocolate, artfully swirled in the same pot for that special mix of flavors.