

RESTAURANT WEEK

at The Melting Pot

SAN ANTONIO

cheese fondue

Cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Pear & Brie

A delightful blend of white wine, Gruyère, Raclette and fontina cheeses, crisp pears, honey and creamy brie, topped with fresh chopped scallions.

salad

Enjoy a delicious salad featuring one of The Melting Pot's signature dressings.

Shrimp Ceviche

A refreshing blend of citrus-marinated shrimp, avocado purée, tropical fruit pico de gallo and mixed greens with a lime vinaigrette.

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Featured Entrée

Sonoran Beef Tenderloin • Vanilla Rum Chicken • Spicy Cajun Tuna
Wild Mushroom Sacchetti

cooking styles

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

Seasoned Court Bouillon

Fresh seasoned vegetable broth. Complimentary

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. 4.95 per pot

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. 4.95 per pot

Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil. 4.95 per pot

chocolate fondue

For a perfect ending to the experience, indulge in delicious chocolate fondue served with fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownies for dipping.

Rocky Road

A delicious blend of our dark chocolate, marshmallow creme and candied pecans.

\$35 per person

This menu is priced per person. Tax and gratuity not included. Cannot be combined with any other promotional offer or discounts.

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.

The
Melting Pot
a fondue restaurant