



## RESTAURANT WEEK 2025 MENU

### — charcuterie board —

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

### salad

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

#### Melting Pot House

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

#### California

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

#### Caesar

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

### entrée\*

Our chef invites you to create your own combination entrée by selecting any 4 individual items below. All entrées include seasonal vegetables and signature dipping sauces.

#### All-Natural Chicken Breast

#### Shrimp

#### Cajun Shrimp

#### Cajun Chicken

#### Garlic Pepper Steak

#### Teriyaki-marinated Steak

#### Herb-Crusted Chicken

#### Duck Breast

#### Memphis-Style BBQ Pork

### cooking styles

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

#### Seasoned Court Bouillon

Seasoned Vegetable Broth

#### Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

#### Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

#### Bourguignonne

Canola Oil, Panko, Sesame Tempura Batter

#### Cast Iron Grill

Tabletop Grilling

### chocolate fondue

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

#### Flaming Turtle

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans

#### The Original

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

#### Cookies 'n Cream Marshmallow Dream

Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles

### sweet additions

Cream Puffs, Macarons, Cheesecake  
\$4 Each | \$10 For All Three

**\$35 per person**

Tax and gratuity not included.

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.