



## WINTER RESTAURANT WEEK 2026 MENU

**\$35 per person**

Tax and gratuity not included.

Make it four courses when you add your favorite cheese fondue for an additional charge.

Not valid with dip certificates or any other specials or discounts.

### 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\*

Entrée includes seasonal vegetables and signature dipping sauces.

#### Featured Entrée

Teriyaki Steak • Chicken Breast • Shrimp

### cooking styles

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

#### Coq au Vin

Burgundy Wine, Mushrooms, Garlic

#### Court Bouillon

Seasoned vegetable broth, fresh veggies

#### Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

### chocolate fondue

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

#### Pure Chocolate

Pick from the flavors of milk, dark, or white chocolate

#### Flaming Turtle

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

#### Yin & Yang

The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together

\*OUR FONDUE-STYLE SERVICE MAY RESULT IN THE UNDERCOOKING OF CERTAIN INGREDIENTS. THESE RAW ITEMS ARE PROVIDED FOR YOU (CUSTOMER) TO COOK. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity.