



RESTAURANT WEEK

## RESTAURANT WEEK 2019 MENU

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### *cheese fondue*

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

#### **Loaded Baked Potato Cheddar**

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.

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### *salad*

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

#### **Strawberry Caprese**

Fresh mozzarella, ripe summer strawberries and Roma tomatoes atop a bed of mixed field greens, finished with a sweet white balsamic glaze and honey roasted almonds.

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### *entrée\**

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*Entrée includes seasonal vegetables and signature dipping sauces.*

#### **Featured Entrée**

Peppercorn Filet • Key West Shrimp • Lemon Basil Chicken

• **Add a lobster tail to your entrée. 9.95** •

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### *cooking styles*

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*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

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### *chocolate fondue*

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*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.*

#### **Cherries Jubilee**

Dark chocolate blended with wild amarena cherries, flambéed tableside.

**\$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.