



# RESTAURANT WEEK

## Optional Boeger Winery Wine Flight

Pinot Gris | Tempranillo | Barbera | "Rebelde" Dessert Wine

Tasting pour of each: \$18 per flight

## cheese fondue

Please choose one cheese fondue. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

### Bourbon Bacon Cheddar

Cheddar cheese, lager beer, mustard powder, garlic, bacon, Worcestershire and a splash of bourbon.

### Spinach Artichoke

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

### Green Goddess Cheddar

Lager beer, garlic and our Green Goddess with our cheddar and Swiss cheese blend and black pepper.

## charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives

\$9 per plate

## entrée\*

All entrées include seasonal vegetables and signature dipping sauces.

### Selection 1

Herb-crusted Chicken  
Shrimp  
Filet Mignon  
Mascarpone & Sundried Tomato Ravioli

### Selection 2

Teriyaki-Marinated Sirloin  
All-Natural Breast of Chicken  
Memphis-Style BBQ Pork Medallion  
Wild Mushroom Sacchetti

### The Vegetarian

Artichoke Hearts  
Asparagus  
Vegetable Polpettes  
Wild Mushroom Sacchetti  
Ginger Teriyaki Tofu

• Add a lobster tail to your entrée. \$10 •

## cooking styles

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

### Seasoned Court Bouillon

Seasoned Vegetable Broth

### Mojito

Caribbean-Inspired | Garlic |  
Cilantro | Citrus

### Coq au Vin

Burgundy Wine | Mushrooms |  
Scallions | Garlic

### Bourguignonne

Canola Oil | Panko | Sesame  
Tempura Batter

## 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.

### Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

**\$35 per person\***

\*Must order per person.

Price includes three-course dinner and \$1 donation. Sales tax, gratuity and 2.2% Kitchen Employee Supplement not included.  
Not valid with any other promotions or discounts.

**A 2.2% Kitchen Employee Supplement will be added to all checks.**

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.