

## **Lunch Menu- \$15**

### **cheese fondue**

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

Wisconsin Cheddar: Aged cheddar and Emmentaler melted with lager beer, garlic and spices.

Classic Alpine: Gruyere, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

### **salad**

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

Caesar: Crisp romaine lettuce, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-dusted pine nuts, with Caesar dressing.

California: Mixed baby salad greens, Roma tomatoes, candied pecans and Gorgonzola cheese with Raspberry Walnut Vinaigrette.

### **chocolate fondue**

*Please choose one chocolate fondue. Enjoy fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownie for dipping with your choice of the following chocolate fondues.*

The Original: Our original milk chocolate fondue swirled with crunch peanut butter.

Dark & Dulce: A classic flavor combination featuring our bittersweet dark chocolate and sweet, thick dulce de leche accented with coarse ground sea salt.

## **Dinner Menu- \$33**

### **cheese fondue**

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

Wisconsin Cheddar: Aged cheddar and Emmentaler melted with lager beer, garlic and spices.

Classic Alpine: Gruyere, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

### **salad**

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

Caesar: Crisp romaine lettuce, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-dusted pine nuts, with Caesar dressing.

California: Mixed baby salad greens, Roma tomatoes, candied pecans and Gorgonzola cheese with Raspberry Walnut Vinaigrette.

### **entrees\***

*all entrees include seasonal vegetables and signature dipping sauces.*

Featured Entree: All-Natural Breast of Chicken • Teriyaki-Marinaded Sirloin • Key West Shrimp Featured Pasta • Lemon Basil Chicken

### **cooking styles**

*Our entrees can be prepared with any of the premium cooking styles listed below*

Mojo: Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair.

Seasoned Court Bouillon: Fresh seasoned vegetable broth.

### **chocolate fondue**

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