

# Restaurant Week at The Melting Pot

Tax and gratuity not included. This is promotional pricing for Restaurant Week.

**Three-Course Meal is \$50 per person**

## CHEESE COURSE

Served with artisan bread, vegetables and fruit for dipping.  
Choice of:

### Wisconsin Cheddar

Aged Cheddar, Emmenthaler,  
Sam Adams Boston Lager®,  
Garlic

### Loaded Baked Potato

Aged Cheddar, Emmenthaler,  
Vegetable Bouillon, Green Goddess,  
Garlic & Wine Seasoning, Potatoes,  
Bacon, Scallions

### Classic Alpine

Gruyère, Raclette,  
Fontina, White Wine,  
Garlic, Nutmeg

## ENTREE COURSE

Served with seasonal vegetables and signature dipping sauces  
choice of:

### Land & Sea

Garlic Pepper Steak, Herb Chicken Breast, Shrimp, Atlantic Salmon

### Steak Lovers

Garlic Pepper Steak, Teriyaki Steak, Petite Filet

**Add a cold water lobster tail to your entrée - \$28 | 3oz petite filet to your entrée - \$15**

## COOKING STYLE

Our entrées will be prepared with the choice of the premium cooking styles listed below.

### Court Bouillon

Savory seasoned vegetable  
broth with fresh veggies

### Coq au Vin

Robust flavors of Burgundy  
wine, mushroom and garlic

## DESSERT COURSE

Served with sweet treats and fresh fruit  
Choice of:

### S'mores

Smooth, creamy flavor of milk chocolate  
swirled with marshmallow crème,  
flambéed, and topped with graham cracker

### Pure Chocolate Fondue

Pure milk chocolate and  
silky white chocolate

## SALAD COURSE

Turn your meal into a 4-course by adding one of our delicious salads featuring one of The Melting Pot's Signature dressings  
+\$12 per salad

### Melting Pot House

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

### Caesar

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

### California

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

**Vegan and vegetarian options available upon request.**

Price does not include tax, 20% gratuity (for parties of 6 or more), nor surcharge. A 4% surcharge will be added to all guest checks to help offset increasing costs. The entire surcharge will be retained by the restaurant and will not be distributed to the restaurant's staff. Please inform a Melting Pot team member of any food allergies. Our fondue-style service may result in the undercooking of certain ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.