

# Restaurant Week

THE MELTING POT

THREE COURSE | \$50 PER PERSON

*Tax and gratuity not included. This promotional pricing is for restaurant week only.*

## CHEESE COURSE

SERVED WITH FRESH ARTISAN BREAD, VEGETABLES AND FRUIT FOR DIPPING

### Loaded Baked Potato

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

— Choice of —

### Classic Alpine

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

**NEW! CHEESE DOUBLE DIPPERS**

*First dip into cheese, then dip into a selection of six savory toppings like smoky bacon, scallions, every bagel seasoning and more! \$6*

## SALAD COURSE

— Choice of —

### 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, Bacon, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette

## ENTRÉE COURSE

ENTRÉE INCLUDES SEASONAL VEGETABLES AND SIGNATURE DIPPING SAUCES

— Choice of —

### Land and Sea

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

### Garden Pot

Vegan Polpettes, Red Onion Rings, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Ravioli, Artichoke Hearts

### The Classic

Shrimp, Memphis Dry Rub Pork, Teriyaki Steak, Garlic Pepper Steak, Herb Chicken Breast

*ADD A LOBSTER TAIL SERVED WITH MELTED BUTTER \$25*

*ADD A PETITE FILET \$15*

### Court Bouillon

Savory seasoned vegetable broth with fresh veggies

— Choice of Cooking Style —

### Coq au Vin

Robust flavors of Burgundy wine, mushroom and garlic

**Add any Chocolate Fondue for two \$24**

**NEW! CHOCOLATE DOUBLE DIPPERS**

*First dip into chocolate, then dip into a selection of sweet and salty toppings like chocolate chip cookie crumbs, pretzel bits, sprinkles and more! \$6*

*ADD CREAM PUFFS, MACARONS, CHEESECAKE \$6 each or \$14 for all three*

*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 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.*