



# FEATURE MENU

Consider beginning your fondue experience with one of our cleverly crafted cheese fondues and/or finishing with a decadent dessert chocolate fondue from our regular menu!

## Salads

Choose one:

### Caesar Salad

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

### California Salad

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

### Caprese Salad

Mixed field greens topped with fresh mozzarella, vine-ripened tomatoes and fresh basil, finished with an imported balsamic glaze. (\$2)

### The Melting Pot House Salad

Crisp romaine and iceberg lettuce, cheddar cheese, fresh tomatoes, crispy croutons and sliced egg with your choice of Peppercorn Ranch Dressing or our sweet and tangy House Dressing.

### Spinach Mushroom Salad

Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot Vinaigrette.

## Individual Entrée\* Meat Selections

Choose four Meats:

Teriyaki-Marinated Sirloin • Honey Orange Duck Breast • Atlantic Salmon  
Andouille Sausage • Pacific White Shrimp • French Quarter Shrimp  
Memphis-Style Pork Medallion • Wild Caught Mahi Mahi • Breast of Chicken  
Citrus-infused Pork Tenderloin • French Quarter Chicken • Garlic-Herb Chicken  
Filet Mignon (add \$2) • French Quarter Filet (add \$2)  
Seasoned Angus Sirloin (add \$2) • Cold Water Lobster tail (add \$7)

Choose one Pasta:

Spinach and Artichoke Ravioli • Chicken Potstickers • Wild Mushroom Sachetti

Entrée will be served with fresh broccoli, white mushroom caps, new potatoes, and all of our signature dipping sauces.

## ENTRÉE COOKING STYLES

Select one cooking style per cooktop at your table.

### Court Bouillon

Fresh seasoned vegetable broth.

### Mojo

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

### Coq Au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms.

### Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil. Served with tempura and sesame batters. (add \$1.95)

An additional 18% gratuity will be added to the pre-discounted total. Please bring any service issues to the attention of the manager on duty.  
This menu experience cannot be combined with any other offer, promotion, discount or special event.

\*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.