



• FOR A LIMITED TIME ONLY •

DISCOVER THE DISTINCT FLAVORS OF CENTRAL
AND SOUTH AMERICA ONE DELICIOUS BITE AT A TIME.

FIRST COURSE

Queso Fundido

A fondue version of the classic Mexican dish combining Fontina, Gruyère and Gran Queso cheeses, fresh jalapeños, crumbled Chorizo and a hint of fresh lime

SECOND COURSE

Shrimp Ceviche Salad

A refreshing blend of citrus-marinated shrimp atop avocado purée and tortilla chips served with tropical fruit pico de gallo and a side of mixed greens tossed with a lime vinaigrette

THIRD COURSE

LATIN-AMERICAN ENTRÉES ARE SERVED WITH A MILD SALSA VERDE.

Fondue Feast*

Filet Mignon, Chimichurri Sirloin,
Garlic Piri Piri Shrimp, Mole-Marinated
Chicken Breast, Citrus-Marinated Pork
Tenderloin, Fire-Roasted-
Corn-Salsa Ravioli

\$43 per person / \$86 per couple

Fondue Fusion*

Cold-Water Lobster Tail, Filet Mignon,
Chimichurri Sirloin, Garlic Piri Piri Shrimp,
Mole-Marinated Chicken Breast, Citrus-
Marinated Pork Tenderloin, Fire-Roasted-
Corn-Salsa Ravioli

\$91 per couple

Lobster Indulgence*

Cold-Water Lobster Tail(s),
Chimichurri Sirloin, Garlic Piri Piri Shrimp,
Mole-Marinated Chicken Breast,
Citrus-Marinated Pork Tenderloin,
Fire-Roasted-Corn-Salsa Ravioli

\$48 per person / \$96 per couple

ENTRÉE COOKING STYLES

Coq au Vin

Flavors of fresh herbs, mushrooms,
garlic, spices and burgundy wine
\$6 per pot

Mojo

Caribbean-seasoned bouillon with a
distinctive fresh-garlic flavor and a citrus flair
\$6 per pot

Court Bouillon

Homemade, seasoned
vegetable broth

Bourguignonne

European-style fondue in
cholesterol-free canola oil
0g trans-fat oil

FOURTH COURSE

Dark and Dulce Chocolate Fondue

Classic flavor combination featuring our bittersweet dark chocolate
and sweet, thick dulce de leche accented with coarse sea salt

FOUR-COURSE WINE PAIRING

Flight of Our Four-Course Big Night Out Latin America Wine Pairing
\$14 (3 oz. pour of each wine)



FIRST COURSE

Portillo Malbec - Argentina
Ruby-red color and bouquet of fruit,
including plums and blackberries
\$8 gls. / \$30 btl.



SECOND COURSE

New Age White Blend - Argentina
Slightly effervescent, carrying citrus
and fruity notes with its bubbles
\$8 gls. / \$30 btl.



THIRD COURSE

Santa Rita 120 Carménère - Chile
Commanding fruity flavor with light
and elegant body
\$8 gls. / \$30 btl.



FOURTH COURSE

Los Vascos Reserve Cabernet Sauvignon - Chile
Silky tannins with aromas of vanilla,
tobacco, cinnamon, cedar and spices
\$8 gls. / \$30 btl.

Gluten-free and nutritional menus are available upon request. • Regular-menu-item substitutions allowed. Ask your server for details.
Before placing your order, please inform the owner, manager or your server if a person in your party has a food allergy.

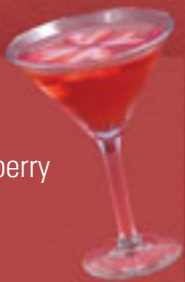
*Our Fondue-style service may result in the undercooking of certain ingredients.

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.

Specialty Drinks



Yin & Yang \$10
The perfect balance! Godiva White Chocolate Liqueur, Stoli Vanil Vodka and ice cream topped with chocolate shavings



Love Martini \$8
Love at first sip!
Malibu rum, peach schnapps, cranberry juice and fresh strawberries
Rav Gignilant - Melbourne, Florida

Raspberry Rum Fizz \$9
A bubbly blend of Don Q Cristal Rum, raspberries, mint and lime finished with sparkling Luccio Moscato d' Asti

Ginger Rosemary Lemon Spritzer \$9
We mix freshly-prepared ginger-rosemary syrup with SKYY Ginger Infusions Vodka, lemons, and lemon-lime soda to create the ultimate sweet and savory spritzer

Paradise Punch \$9
A taste of the tropics! Bacardi light rum and Myers's dark rum, Captain Morgan's Spiced rum and Malibu rum with orange and pineapple juices.

Blackberry Sage Lemonade \$4
A non-alcoholic, uniquely delicious blend of lemonade, blackberry and sage — ask your server how to kick it up with a shot of BACARDI LIMON!

Sangria Red or White \$8
Red - Bursting with fresh fruit and a hint of blackberry
White - A perfect blend of tropical mango and crisp white wine

Apple Martini \$8
SKYY vodka, Sour Apple Pucker Schnapps and a splash of sweet and sour, shaken and served up.

Wines By The Glass

Sparkling Wines

Banfi, Brachetto d'Acqui, "Rosa Regale", Piedmont, Italy..... \$9
Luccio, Moscato d'Asti, Piedmont, Italy..... \$7
Korbel, Brut, California..... \$9

Sweet White/Blush Wines

Beringer, White Zinfandel, California... \$6
Schmitt Söhne, Riesling, Spätlese, "Piesporter Michelsberg", Mosel-Saar-Ruwer, Germany \$9
Jekel, Riesling, Monterey County, California \$9

White Wines

Matua Valley, Sauvignon Blanc, Marlborough, New Zealand..... \$9
Salmon Creek, Chardonnay, California \$8
MezzaCorona, Pinot Grigio, Vigneti delle Dolomiti, Trentino, Italy \$8
Kendall-Jackson, Chardonnay, "Vintner's Reserve", California..... \$9
Cupcake, Chardonnay, Central Coast, California \$9

Red Wines

Estancia, Pinot Noir, "Pinnacles Ranches", Monterey County, California\$10
Salmon Creek, Merlot, California \$8
Mirassou, Pinot Noir, "Coastal Selection", Monterey County, California \$8
Portillo, Malbec, Alto Valle de Uco, Mendoza, Argentina.....\$10
Folie à Deux, Red, "Ménage à Trois", California \$9
Tangle Oaks, Merlot, Napa Valley, California \$9
Salmon Creek, Cabernet Sauvignon, California \$8
Ravenswood, Zinfandel, "Zen of Zin Old Vine", California..... \$9
14 Hands, Cabernet Sauvignon, Columbia Valley, Washington..... \$8
Louis M. Martini, Cabernet Sauvignon, Napa Valley, California\$13



Cheese Fondue

Each cheese fondue includes fresh breads, vegetables and apples for dipping. Please choose one cheese fondue per cooktop at your table.

\$16 (serves 1-2) \$8 per additional person

Spinach Artichoke Cheese Fondue

Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic

Wisconsin Trio Cheese Fondue

Fontina, Butterkäse and Buttermilk Bleu cheeses with white wine, scallions and a hint of sherry

Fiesta Cheese Fondue

Cheddar cheese with lager beer, jalapeño peppers and salsa made as spicy as you like

Traditional Swiss Cheese Fondue

Gruyère and Emmenthaler Swiss cheeses, white wine, garlic, nutmeg, lemon and Kirschwasser

Cheddar Cheese Fondue

Aged, medium-sharp Cheddar and Emmenthaler Swiss cheeses, lager beer, garlic and seasonings

Big Night Out Cheese Fondue

Enjoy the seasonal cheese fondue showcased in our Big Night Out. Ask your server for pricing.



Salads

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

\$7 per person

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

Caesar Salad

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

Spinach Mushroom Salad

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

California Salad

Mixed-baby-salad greens, Roma tomatoes, walnuts and Gorgonzola cheese with Raspberry Black Walnut Vinaigrette

Big Night Out Salad

Enjoy the seasonal salad showcased in our Big Night Out. Ask your server for pricing.

An 18% gratuity will be added to parties of 8 or more.



Individual Entrée Selections*

Each entrée is accompanied by your choice of salad and an array of fresh vegetables.

All entrées are cooked tableside in any of our four flavorful cooking styles.

Land & Sea \$24
Filet mignon, breast of chicken and tender shrimp

The French Quarter \$23
Filet mignon, breast of chicken and tender shrimp all seasoned with Cajun spices and served with Andouille sausage

Seafood Trio \$24
Tender shrimp, sesame-crusted sushi-grade ahi tuna and cedar-plank salmon

Shrimp & Sirloin \$21
Tender shrimp and teriyaki-marinated sirloin

Breast of Chicken \$19

Cedar-Plank Salmon \$22
Our version of an American classic with a perfectly-balanced smoky flavor

Pacific Rim \$26
Teriyaki-marinated sirloin, tender shrimp, citrus-marinated pork tenderloin, breast of duck, breast of chicken and potstickers

The Vegetarian \$20
Edamame or onion rings, artichoke hearts, Portobello mushrooms, Thai-peanut-marinated tofu, asparagus, spinach artichoke ravioli and our Big Night Out pasta

Teriyaki-Marinated Sirloin \$21

Filet Mignon 6 oz. \$24 9 oz. \$28

Add a cold-water lobster tail to any individual entrée \$12

Four-Course Classic

Create your own four-course fondue experience with your fondue favorites and a chef-selected entrée. \$82 per couple / \$41 per person

FIRST COURSE

Your choice of any of our creamy cheese fondues

SECOND COURSE

Your choice of any of our fresh salads

THIRD COURSE*

Sesame-Crusted Sushi-Grade Ahi Tuna, Tender Shrimp, Seasoned Choice Angus Sirloin, Herb-Crusted Chicken Breast and Teriyaki-Marinated Sirloin

Add a cold-water lobster tail \$12

FOURTH COURSE

Your choice of any of our chocolate fondue desserts listed in our dessert menu

Entrée Cooking Styles

For cooking your entrée, choose one style per cooktop.

Coq au Vin

Flavors of fresh herbs, mushrooms, garlic, spices and burgundy wine \$6

Court Bouillon

Homemade, seasoned vegetable broth

Bourguignonne

European-style fondue in cholesterol-free canola oil / 0g trans-fat oil

Mojo

Caribbean-seasoned bouillon with a distinctive fresh-garlic flavor and a citrus flair \$6

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