

How Your Melting Pot Experience Works...

At The Melting Pot, we make fondue fun and easy! The complete fondue experience is best served in four courses. Enjoy our Big Night Out, which includes creations by our chef that are available for a limited time or create your own four-course experience. Getting started is as easy as 1, 2, 3, 4!



Select your
cheese fondue



Select your
salad



Select your entrée and
cooking style



Select your
chocolate fondue

Big Night Out

Quattro Formaggio Cheese Fondue

Golden mix of Provolone, Asiago, Fontina and Gruyere cheeses melted into white wine.
Infused with a touch of basil pesto and roasted pepper marinara sauce.

Chopped Caesar Salad

Crisp Romaine, creamy Caesar dressing, shredded Parmesan cheese and a touch of Parmesan encrusted pine nuts!

Featured Entrée Selections

Fondue Feast

Filet Mignon Medallion,
Porcini-Rubbed Strip Sirloin,
Breast of Chicken,
Tuscan Herb Breast of Chicken,
Black Tiger Shrimp and
Sun-dried Tomato
Mascarpone Cheese Ravioli
\$84 per couple

Fondue Fusion

Lobster Tail, Filet Mignon Medallion,
Porcini-Rubbed Strip Sirloin,
Breast of Chicken,
Tuscan Herb Breast of Chicken,
Black Tiger Shrimp and
Sun-dried Tomato
Mascarpone Cheese Ravioli
\$90 per couple

Lobster Indulgence

Twin Lobster Tails,
Porcini-Rubbed Strip Sirloin,
Black Tiger Shrimp,
Breast of Chicken,
Tuscan Herb Breast of Chicken
and Sun-dried Tomato
Mascarpone Cheese Ravioli
\$94 per couple

Torino Hazelnut Chocolate Fondue

Incredibly dreamy! Warm and smooth hazelnut chocolate, topped with candied hazelnuts.
Feel free to substitute your favorite cheese fondue, salad or chocolate fondue for any of the above.

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 per pot

Court Bouillon

Homemade, seasoned vegetable broth.

Bourguignonne

European-style fondue in
cholesterol-free canola oil.

Mojo Style

Caribbean seasoned bouillon
with distinctive flavors of
fresh garlic with a citrus flair!
\$6 per pot

Specialty Drinks



Yin & Yang

Godiva White Chocolate Liqueur, Stoli Vanil vodka and vanilla ice cream topped with chocolate shavings. \$12

Chocolate Martini

Stoli Vanil vodka and White Crème de Cacao sealed with a Hershey's Kiss. \$10

Raspberry Martini

Stoli Razberi vodka and Chambord black raspberry liqueur. \$10

Melting-politan

Our semi-famous version of the Cosmo: Stoli Razberi, Cointreau, Chambord, Roses Lime, pineapple and cranberry juice. \$10

Tipsy Turtle

Bacardi light rum and Myers's dark rum, Captain Morgan spiced rum and Malibu rum with orange and pineapple juices. A taste of the tropics! \$10



Grand Margarita

Sauza Conmemorativo super-premium tequila and Grand Marnier with limes and oranges. \$9

Classic Mojito

One of Cuba's national treasures, refreshing with just the right amount of mint! \$10

Absolut Stress

A refreshingly fruity beverage and house favorite: Absolut vodka, Malibu rum, Amaretto, cranberry and pineapple juices and a splash of cherry. \$9

Wines By The Glass

Sparkling & Champagne

Champagne, Perrier-Jouët, "Grand Brut," France 29.00
Freixenet, Cordon Negro, Brut, Cava, Spain 9.75

White Wines

Burgundy, St Veran, Joseph Drouhin, France, '04 10.75
Chardonnay, Penfold's,
"Rawson's Retreat," Australia, '05 7.00
Chardonnay, Meridian, California, '04 7.25
Chardonnay, Kendall-Jackson
"Vintner's Reserve," California, '03 9.75
Chardonnay, Shooting Star, California, '04 8.75
Chardonnay, Clos du Val, Caneros, CA, '03 13.00
Pinot Blanc, Trimbach, Alsace, France, '04 8.75
Pinot Grigio, Mezza Corona, Italy, '05 7.50
Riesling, Schmitt-Söhne, Piesporter Michelsberg
"Spätlese," Mosel, Germany, '05 8.50
Riesling, Jekel, Monterey, California, '04 8.50
Sauvignon Blanc, Nobilo, New Zealand, '05 7.50
White Zinfandel, Beringer, California, '05 6.50

Split

Red Wines

Cabernet Sauvignon, Columbia Crest, WA, '02 8.25
Cabernet Sauvignon, Rutherford Ranch, CA, '03 9.75
Cabernet Sauvignon, Trinchero, CA, '04 8.75
Carmenere, Reserve, MontGras, Chile, '04 8.50
Merlot, Blackstone, California, '03 7.75
Merlot, Clos du Bois, Sonoma County, CA, '02 9.75
Merlot, Meridian, Santa Barbara County, CA, '03 7.25
Pinot Noir, Camelot, California, '04 7.25
Pinot Noir, Cambria, "Julia's Vineyard," CA, '04 12.50
Sangiovese, Castello Banfi, "Chianti Classico
Riserva," Tuscany, Italy, '02 10.75
Shiraz, The Wishing Tree, Australia, '04 9.25
Shiraz, McWilliam's, Hanwood Estate,
Australia, '04 8.50
Zinfandel, Rancho Zabaco,
"Dancing Bull," California, '04 8.50



Cheese Fondue

Please choose one cheese fondue per cooktop at your table.

Cheddar Cheese Fondue

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

Fiesta Cheese Fondue

Cheddar cheese with the flavor of Mexican herbs, spices, jalapeño peppers and salsa. Served with crisp tortilla chips... and made as spicy as you like.

Traditional Swiss Cheese Fondue

Grüyere and Emmenthaler Swiss cheeses, white wine, garlic, nutmeg, lemon and Kirschwasser.

Wisconsin Trio Cheese Fondue

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

Featured Cheese Fondue

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

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



Salads

California Salad

Mixed baby salad greens, Roma tomatoes, walnuts and Gorgonzola cheese, with a fresh Raspberry Black Walnut Vinaigrette Dressing.

Mushroom Salad

Sliced mushrooms and crisp greens with a freshly prepared Parmesan Italian Dressing.

Chef's Salad

Crisp greens with Roma tomatoes, cucumbers, sliced eggs, smoked ham and Emmenthaler Swiss cheese, served with our sweet and tangy House Dressing.

Featured Salad

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

\$5 per person



Entrées for Two

Designed to be shared by two... your three-course fondue experience includes: cheese fondue, salad and one of the following entrées.

Signature Selection \$64

Tenderloin, shrimp, teriyaki-marinated sirloin, boneless breast of chicken and fresh fish fillet.

Pacific Rim \$66

Teriyaki-marinated sirloin, shrimp, peppered pork tenderloin, breast of duck, boneless breast of chicken and potstickers.

Surf & Turf \$73

Twin lobster tails, filet mignon medallions and Portobello mushrooms.

Individual Entrées

Each entrée is accompanied by your choice of salad.

The French Quarter \$22

Cajun-seasoned shrimp, tenderloin, breast of chicken and Andouille sausage.

Breast of Chicken \$19

Shrimp & Sirloin \$22

Shrimp paired with teriyaki-marinated sirloin.

Teriyaki-Marinated Sirloin \$21

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

Twin Lobster Tails \$35

Seafood Trio \$21

Shrimp, scallops and fresh fish fillet.

The Vegetarian \$17

Fresh vegetables, tofu, artichoke hearts, Portobello mushrooms and spinach and Gorgonzola ravioli.

Featured Entrée

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



Chocolate Fondue Dessert

The perfect ending to this evening's culinary journey... our chocolate fondue desserts are so famous, they need their own menu!

Your server will present our dessert menu to you.

Wine List

Our list features some of the best wines from around the world.
Within each category, the wines are arranged alphabetically so you can easily find your favorite.
Also, note the bin numbers that are assigned to each wine. These numbers indicate the intensity of the wine. Lower numbers indicate sweet, fruity, light intensity wine, while higher bin numbers indicate less sweet and full intensity wines.

Please ask your server to assist you to find your favorite, or to help you select a new favorite to compliment your Melting Pot experience.

Champagne & Sparkling Wines

1270	Sparkling, Ballatore Cellars, Gran Spumante, Modesto, NV	33.00
1470	Sparkling, Freixenet, Cordon Negro, Brut, Cava, Torrelavit, Spain, NV	35.00
1410	Sparkling, Korbel, Brut, Sonoma Valley, NV	45.00
1250	Champagne, Moet et Chandon, Cuvee Dom Perignon, Reims, France, 1996	230.00
1850	Champagne, Perrier-Jouët, "Fleur de Champagne," Émpernay, France, 1997	225.00
1620	Champagne, Perrier-Jouët, "Grand Brut," Épernay, France, NV	98.00
1220	Sparkling, Villa Banfi, Brachetto d'Acqui, "Rosa Regale," Italy, 2004Half Bottle	39.00
1210	Sparkling, Villa Banfi, Brachetto d'Acqui, "Rosa Regale," Italy, 2004	59.00
1600	Champagne, Veuve Clicquot Ponsardin, Yellow Label, Brut, NV	105.00

California and West Coast Whites and Blush

5120	Chardonnay, Chateau Souverain, Sonoma County, 2003	43.00
5450	Chardonnay, Clos du Val, Napa Valley, 2003	50.00
5210	Chardonnay, Edna Valley, Central Coast, 2004.....	39.00
4420	Chardonnay, Fetzer, Barrel Select, Mendocino County, 2004	32.00
5690	Chardonnay, Jordan Vineyards, Russian River, 2003.....	77.00
4390	Chardonnay, Kendall-Jackson, Vintner's Reserve, Santa Rosa, 2003	38.00
4450	Chardonnay, Meridian Vineyards, Santa Barbara County, 2004.....	29.00
5510	Chardonnay, Morgan Vineyards, Monterey, 2003	47.00
5180	Chardonnay, R.H. Phillips "Toasted Head," Dunnigan Hills, California, 2004	43.00

California and West Coast Whites and Blush (continued)

5460	Chardonnay, Steele "Cuvee," California, 2003	51.00
5670	Chardonnay, Steele "Shooting Star," Sierra Foothills, 2004	34.00
5410	Chardonnay, Villa Mt. Eden, Grand Reserve, Bien Nacido Vineyard, Santa Maria, 2004	44.00
3420	Fumé Blanc, Ferrari Carano, Sonoma Valley, 2003	37.00
3310	Meritage, Caymus "Conundrum," Napa Valley, 2003	59.00
3290	Pinot Gris, Sokol Blosser, Oregon, 2004	56.00
2350	Riesling, Chateau St Michelle, Washington, 2004	29.00
2520	Riesling, Jekel Vineyards, Monterey, 2004	33.00
3350	Sauvignon Blanc, Duckhorn Vineyards, Napa Valley, 2004.....	69.00
2120	White Zinfandel, Beringer, California, 2005	25.00

New World Whites

4340	Chardonnay, Kim Crawford, Unoaked, Marlborough, New Zealand, 2004	42.00
4120	Chardonnay, Penfold's, Rawson Retreat, Australia, 2005.....	26.00
3460	Sauvignon Blanc, Brancott, "Reserve," Marlborough, New Zealand, 2005	36.00
3780	Sauvignon Blanc, Nobilo, New Zealand, 2005.....	29.00
3030	Sauvignon Blanc, Whitehaven, Marlborough New Zealand, 2003	43.00

Old World Whites

5340	Bordeaux, Les Champs Clos, Sancerre, France, 2003	48.00
5760	Burgundy, Pouilly-Fuisse, Louis Latour, France, 2003.....	54.00
5370	Burgundy, St Veran, Joseph Drouhin, France, 2004.....	41.00
3090	Gewurtztraminer, Hugel, Alsace, France, 2004	39.00

Old World Whites (continued)

3450	Pinot Blanc, Trimbach, Alsace, France, 2002	37.00
3110	Pinot Grigio, MezzaCorona, Trentino D.O.C., Italy, 2005	28.00
3220	Pinot Grigio, Placido, Italy, 2005	24.00
3160	Pinot Grigio, Villanova, Italy, 2004	39.00
2360	Riesling, Saint Urbans, QBA, Germany, 2005.....	36.00
2220	Riesling, Schmitt-Söhne Piesporter Michelsberg "Spätlese," Mosel, Germany, 2005	33.00
3230	Sauvignon Blanc, Pascal Jolivet, Attitude, Loire, France, 2004	38.00
2980	Vouvray, Remy Pannier, Loire, France, 2005	29.00

California Reds

7450	Cabernet Sauvignon, Beringer, "Founder's Estate," California, 2004.....	29.00
8540	Cabernet Sauvignon, Chateau St. Jean, Cinq Cepages, Sonoma County, 2001	137.00
8340	Cabernet Sauvignon, Dynamite Vineyards, Lake County, North Coast, 2003	52.00
8100	Cabernet Sauvignon, Eshcol Ranch, California, 2002	35.00
8240	Cabernet Sauvignon, Franciscan, Oakville, Napa Valley, 2003.....	59.00
8020	Cabernet Sauvignon, Gundlach Bundschu, Reserve, Sonoma Valley, 1998	175.00
8400	Cabernet Sauvignon, Jarvis, Napa Valley, 2000	179.00
7850	Cabernet Sauvignon, Jordan, Sonoma County, 2001	110.00
7680	Cabernet Sauvignon, Kendall-Jackson, Vintner's Reserve, Santa Rosa, 2003	46.00
7860	Cabernet Sauvignon, Kenwood, Artist Series, Sonoma County, 2000.....	161.00
7720	Cabernet Sauvignon, Louis Martini, Sonoma Valley, 2002	37.00
8820	Cabernet Sauvignon, Mount Veeder Winery, Napa Valley, 2002.....	96.00
7640	Cabernet Sauvignon, Robert Mondavi, Napa Valley, 2003	55.00
8290	Cabernet Sauvignon, Rutherford Ranch, Napa Valley, 2003.....	38.00
8350	Cabernet Sauvignon, Silver Oak, Alexander Valley, 2001	157.00

California Reds (continued)

8120	Cabernet Sauvignon, Solaris, Napa Valley, 2002.....	45.00
8470	Cabernet Sauvignon, Stag's Leap Wine Cellars "Artemis," Napa Valley, 2003	99.00
8330	Cabernet Sauvignon, Trinchero, California, 2004.....	33.00
8460	Meritage, Beringer Alluvium, Knights Valley, 2001	78.00
7790	Meritage, Ferarri-Carano, Siena, Sonoma County, 2002.....	46.00
7830	Meritage, Fife "L ' Attitude," Mendocino, 2000.....	39.00
7310	Meritage, Franciscan, Magnificat, Napa Valley, 2002	99.00
7150	Meritage, Langtry, Lake/Napa Counties, 2001	59.00
7690	Meritage, Robert Craig "Affinity," Napa Valley, 2001	105.00
7970	Meritage, Rodney Strong, Symmetry, Alexander Valley, 1999.....	155.00
8130	Meritage, Opus One, Napa Valley, 2002	325.00
7660	Merlot, Blackstone, California, 2003.....	29.00
7580	Merlot, Clos du Bois, Sonoma County, 2002	38.00
7240	Merlot, Fisher Vineyards RCF, Sonoma Valley, 2001	120.00
7340	Merlot, Frog's Leap, Napa Valley, 2003	89.00
7190	Merlot, Meridian Vineyards, Paso Robles, 2003	29.00
7260	Merlot, Whitehall Lane, Napa Valley, 2002	65.00
8070	Petite Syrah, Guenoc, North Coast, 2000	35.00
6480	Pinot Noir, Cambria, "Julia's Vineyard," Santa Barbara County, 2004.....	48.00
6450	Pinot Noir, Camelot, California, 2004	28.00
6720	Pinot Noir, Mark West, Central Coast, 2004	29.00
6090	Pinot Noir, Schug Estate, Sonoma Coast, 2004	41.00
8110	Zinfandel, Edmeades, Mendocino, 2003	52.00
8170	Zinfandel, Rancho Zabaco, "Dancing Bull," Sonoma County, California, 2004	35.00
7990	Zinfandel, Ravenswood Vinyard, Lodi, 2003	32.00
8210	Zinfandel, Rosenbloom Cellars "Richard Suaret," Sonoma Coast, 2003.....	48.00

Washington State and Oregon Reds

7980	Cabernet Sauvignon, Columbia Crest, Two Vines, Washington, 2002	31.00
7710	Cabernet Sauvignon, Sagelands, Columbia Valley, Washington, 2001	39.00
7270	Merlot, Columbia Crest, Columbia Valley, Washington, 2003	28.00
6430	Pinot Noir, Argyle, Willamette Valley, Oregon, 2004.....	55.00
6390	Pinot Noir, Sokol Blosser Dundee, Willamette Valley, Oregon, 2002	78.00
6640	Pinot Noir, Yamhill Valley Vineyards, Willamette Valley, Oregon, 2002	48.00

New World Reds

7880	Cabernet Sauvignon, Dallas Conte, Chile, 2003	28.00
7650	Cabernet Savignon, Wolf Blass, "Yellow Label," Australia, 2003	31.00
8230	Cabernet Sauvignon, Wynns, Coonawara, Australia, 2001	39.00
7460	Carmenere, MontGras, Reserve, Chile, 2004	32.00
8150	Malbec, Valentin Bianchi Elsa, Argentina, 2004	26.00
7840	Shiraz/Cabernet Sauvignon, Elderton "Tantalus," South Australia, 2003	43.00
7330	Shiraz, Barossa Valley Estate, Barossa Valley, South Australia, 2003.....	34.00
8190	Shiraz, Greg Norman, Limestone Coast, Australia, 2003	39.00
7490	Shiraz, Grant Burge "Miamba," Barossa Valley, Australia, 2003	42.00
7840	Shiraz, McWilliam's, Hanwood Estate, South Eastern Australia, 2004.....	32.00
7930	Shiraz, The Wishing Tree, South & Western Australia, 2004	36.00

Old World Reds

8310	Bordeaux, Chateau Cardus, Medoc, France, 2000.....	45.00
7730	Bordeaux, Chateau Gloria, St. Julien, France, 2001	59.00
7960	Bordeaux, Chateau Puy Blanquet, St. Emilion, France, 1998	57.00
8720	Brunello di Montalcino "Pian delle Vigne," Antinori, Italy, 2000	145.00
6670	Burgundy, Beaujolais-Villages, Louis Jadot, France, 2004	28.00
8570	Nebbiola d'Alba, Pio Cesare, Italy, 2001.....	49.00
7570	Rhône, Domaine Chante Perdrix, Chateauneuf-du-Pape, France, 2001.....	79.00
7280	Rioja, Torres Coronas, Spain, 2003	34.00
7380	Sangiovese, Chianti Classico, Banfi Reserva, Montalcino, Tuscany, Italy, 2002.....	38.00
7740	Sangiovese, Chianti Classico, Cecchi, Italy, 2004	32.00

Half Bottles

5290	Chardonnay, Trefethen, Napa Valley, 2003.....	39.00
3310	Meritage, Caymus "Conundrum," Napa Valley, 2003	35.00
8320	Cabernet Sauvignon, Beaulieu Vineyards, Napa Valley, 2002	31.00
7370	Merlot, Swanson, Napa Valley, 1999	38.00
6770	Pinot Noir, King Estate "Signature," Oregon, 1999	32.00

*Due to variability in the market some vintages may change without notice.
However our prices will not reflect the change.*