



FIRST COURSE

Choice of Cheese Fondue

Cheddar Cheese Fondue

Aged medium-sharp cheddar and Emmenthaler Swiss cheeses melt beautifully with lager beer, garlic and seasonings.

Fiesta Cheese Fondue

Cheddar cheese blend with lager beer, jalapeño peppers and salsa. Made as spicy as you like.

SECOND COURSE

Choice of Salad

California Salad

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

The Melting Pot House Salad

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

THIRD COURSE*

Filet Mignon, Succulent Shrimp, Teriyaki-marinated Sirloin, Boneless Breast of Chicken, Pork Tenderloin, Ravioli, and Seasonal Vegetables.

Accompanied by our signature sauces and our Court Bouillon cooking style

FOURTH COURSE

Choice of Chocolate Fondue

Flaming Turtle

We consider it fondue candy. It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

Pure Chocolate

For the chocolate purist, we offer milk, dark, or white chocolate melted to decadent perfection.

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.