



RESTAURANT WEEK 2025 MENU

salad

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

Melting Pot House

Mixed Greens, Cheddar, Tomatoes,
Croutons, Scallions, Egg, Choice of
Dressing

California

Mixed Greens, Candied Pecans,
Gorgonzola, Tomatoes, Raspberry
Walnut Vinaigrette

Caesar

Romaine, Parmesan, Croutons, Caesar
Dressing, Parmesan-Dusted Pine Nuts

entrée*

Our chef invites you to create your own combination entrée by selecting any 4 individual items below.
All entrées include seasonal vegetables and signature dipping sauces.

Chicken Breast

Shrimp

Brown Sugar Bourbon Rub Steak

Cajun Chicken

Cajun Shrimp

Garlic Pepper Steak

Herb Chicken

Teriyaki Steak

Memphis-Style BBQ Pork

• Add a lobster tail \$18 or petite filet \$14 to your entrée •

cooking styles

Our entrées can be prepared with any of the premium cooking styles listed below.

Court Bouillon

Seasoned vegetable
broth, fresh veggies

Coq au Vin

Burgundy Wine,
Mushrooms, Garlic

Mojo

Caribbean-Inspired,
Garlic, Cilantro, Citrus

Traditional Oil

Seasoned batter &
panko

Grill

Tabletop Grilling

chocolate fondue

Served with a variety of sweet treats and fresh fruits. Choose one chocolate fondue per cooktop.

Flaming Turtle

The creamy flavor of milk chocolate is
melted with caramel, flambéed, and
topped with candied pecans

Candy Bar

The creamy flavor of milk chocolate,
caramel and crunchy peanut butter are
swirled with butterscotch schnapps and
Baileys® Irish Cream.

Cookies 'n Cream Marshmallow Dream

Decadent flavor of dark chocolate is
swirled with marshmallow crème,
flambéed, and topped with Oreo® cookie
crumbles

\$35 per person

Tax and gratuity not included.

Before placing your order, please inform a Melting Pot team member 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 of foodborne illness.