



• 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, crumbled Chorizo and a hint of fresh lime

SECOND COURSE

Shrimp Ceviche Salad

A refreshing blend of citrus-marinated shrimp, avocado purée, tropical fruit pico de gallo and mixed greens tossed with a lime vinaigrette

THIRD COURSE

LATIN-AMERICAN ENTRÉES ARE SERVED WITH 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

\$39 per person / \$78 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

\$89 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

\$47 per person / \$94 per couple

ENTRÉE COOKING STYLES

Coq au Vin

Flavors of fresh herbs, mushrooms, garlic, spices and burgundy wine

\$6 per pot

(Complimentary with Big Night Out)

Mojo

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

\$6 per pot

(Complimentary with Big Night Out)

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
\$7 gls. / \$30 btl.



SECOND COURSE

New Age White Blend - Argentina

Slightly effervescent, carrying citrus and fruity notes with its bubbles
\$7 gls. / \$30 btl.



THIRD COURSE

Santa Rita 120 Carménère - Chile

Commanding fruity flavor with light and elegant body
\$7 gls. / \$30 btl.



FOURTH COURSE

Los Vascos Reserve Cabernet Sauvignon - Chile

Silky tannins with aromas of vanilla, tobacco, cinnamon, cedar and spices
\$7 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 \$9.00
The perfect balance! Godiva White Chocolate Liqueur, Stoli Vanil vodka and ice cream topped with chocolate shavings.



Love Martini \$8.00
Love at first sip! Malibu rum, Peach Schnapps, cranberry juice and fresh strawberries.
Rav Gignilant - Melbourne, Florida

Exotic Mojito \$8.50
X-Rated Fusion Liqueur and SKYY Infusions Citrus put a wild twist on the classic Mojito.

Meltini \$8.50
You'll melt for this seductive martini made with X-Rated Fusion Liqueur, triple sec and sweet & sour.
Randy Nutt - Coral Springs, Florida

Blackberry Sage Lemonade \$5.00
A non-alcoholic, uniquely delicious blend of lemonade, blackberry and sage. Ask your server how to kick this up with a shot of BACARDI LIMON!

Sangria Red or White \$6.50
Red- Bursting with fresh fruit and hints of blackberry.
White- Perfect blend of tropical mango and crisp white wine.

Mango Margarita \$8.50
El Jimador Reposado Tequila, Cointreau and sweet & sour shaken with the tropical flavors of mango and pineapple.

Pomegranate Cosmo \$8.50
Sweet and seductive! SKYY Citrus vodka, PAMA Pomegranate Liqueur and cranberry juice.

Wines By The Glass

Sweet Sparkling Wines
Brachetto d'Acqui, Banfi, "Rosa Regale",
Piedmont, Italy, 375ml\$21.00
Cava, Brut, Freixenet, "Cordon Negro",
Catalonia, Spain, 187ml..... \$9.00

Dry Sparkling Wines and Champagne
Champagne, Brut, Perrier-Jouët, "Grand",
France, 187ml.....\$23.00

Sweet White/Blush Wines
Riesling, Spätlese, Schmitt Söhne,
"Piesporter Michelsberg",
Mosel-Saar-Ruwer, Germany\$10.00
White Zinfandel, Beringer, California \$6.50
Riesling, Jekel, Monterey County, California .. \$9.00

Dry Light Intensity White Wines
Torrontés, Mauricio Lorca, "Fantasía",
Mendoza, Argentina.....\$12.00
Pinot Grigio, Loredona, Monterey County,
California\$10.50
White, Now & Zen, Alsace, France \$9.00
White, Seven Daughters, "Winemaker's
Blend", California \$9.00
Sauvignon Blanc, Matua Valley,
Marlborough, New Zealand..... \$9.00

Dry Medium Intensity White Wines
Chardonnay, Penfolds, "Rawson's Retreat",
South Eastern Australia \$7.00
Chardonnay, Kendall-Jackson, "Vintner's
Reserve", California\$11.00
Pinot Grigio, MezzaCorona, Vigneti delle
Dolomiti, Trentino, Italy \$7.00

**Dry Medium Intensity White Wines
cont'd**
Chardonnay, Frei Brothers, "Reserve",
Russian River Valley, California\$14.00

Dry Light Intensity Red Wines
Pinot Noir, Estancia, "Pinnacles Ranches",
Monterey County, California\$14.00
Pinot Noir, Mirassou, "Coastal Selection",
Monterey County, California \$7.00

Dry Medium Intensity Red Wines
Merlot, Kenwood Vineyards, "Yulupa",
California\$10.50
Malbec, Finca El Portillo, Alto Valle de Uco,
Mendoza, Argentina \$8.50
Shiraz, McWilliam's, "Hanwood Estate",
South Eastern Australia..... \$8.50
Red, Folie à Deux, "Ménage à Trois",
California\$10.50
Merlot, Red Diamond Winery, Washington.. \$8.00
Cabernet Sauvignon, Veramonte, Maipo
Valley, Reserva, Central Valley, Chile \$9.50
Zinfandel, Ravenswood, "Zen of Zin Old
Vine", California \$9.00
Cabernet Sauvignon, 14 Hands,
Washington \$8.50
Merlot, Northstar, Columbia Valley,
Washington\$13.50

Dry Full Intensity Red Wines
Petite Sirah, McManis, California\$10.50



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

Fiesta Cheese Fondue

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

Cheddar Cheese Fondue

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

Wisconsin Trio Cheese Fondue

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

Traditional Swiss Cheese Fondue

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

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.

\$6 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

Spinach Mushroom Salad

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

Caesar Salad

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

California Salad

Mixed-baby-salad greens, Roma tomatoes, candied pecans 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.

For the Little Dippers... (12 and under)

Little Dipper \$10

A pint-sized portion of some of our classics: white shrimp, teriyaki-marinated sirloin, breast of chicken and spinach artichoke ravioli

Big Dipper \$12

A larger version of our Little Dipper: white shrimp, teriyaki-marinated sirloin, breast of chicken and spinach artichoke ravioli

An 18% gratuity will be added to parties of 6 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
New York Strip, breast of chicken and white shrimp

The French Quarter* \$22
Filet mignon, breast of chicken and shrimp all seasoned with Cajun spices and served with Andouille sausage

Seafood Trio* \$22
White shrimp, scallops and cedar-plank salmon

Shrimp & Sirloin* \$20
White shrimp and teriyaki-marinated sirloin

Cedar-Plank Salmon* \$24
Our version of an American classic with a perfectly-balanced smoky flavor

Island Collection* \$25
Teriyaki-marinated sirloin, white shrimp, citrus-marinated pork tenderloin, breast of duck, breast of chicken and potstickers

The Vegetarian* \$19
Edamame or onion rings, artichoke hearts, Portobello mushrooms, Thai-peanut-marinated tofu, asparagus, spinach artichoke ravioli and our Big Night Out pasta

Breast of Chicken* \$19

Teriyaki-Marinated Sirloin* \$20

Filet Mignon* 6 oz. \$23 9 oz. \$27

Add a cold-water lobster tail to any individual entrée.* \$15

Four-Course Classic

Create your own four-course fondue experience with your fondue favorites and a chef-selected entrée. \$36 per person / \$72 per couple

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, Jumbo Prawns, Seasoned Certified Black Angus Sirloin, Herb-Crusted Chicken Breast and Braised-Beef-Short-Rib Ravioli

Add a cold-water lobster tail* \$15

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

(Complimentary with Big Night Out and Four-Course Classic)

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

(Complimentary with Big Night Out and Four-Course Classic)

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