

WINE

	5 oz	Split	Bottle
SPARKLING WINES			
Luccio, Moscato d’Asti Piedmont, Italy	5	13	26
Banfi, Brachetto d’Acqui, “Rosa Regale” Piedmont, Italy	9	24	47
Francis Coppola, Blanc de Blancs, “Sofia” Monterey County, California			42
Zonin, Prosecco, Brut Veneto, Italy			36
Korbel, Brut California			36
Veuve Clicquot, “Yellow Label” Champagne, France			105

	5 oz	8 oz	Bottle
SWEET WHITE/BLUSH WINES			
Valentín Bianchi, White, “New Age” San Rafael, Mendoza, Argentina	5	15	29
Beringer, White Zinfandel California	5	8	19
Schmitt Söhne, Riesling, Spätlese MoselSaarRuwer, Germany	6	15	30
Chateau Ste. Michelle, Riesling Columbia Valley, Washington			26
Jekel, Riesling Monterey County, California	5	13	25
Conundrum California			43
Sokol Blosser, “Evolution” America, USA			42

WHITE WINES			
Santa Margherita, Pinot Grigio Valdadige, Veneto, Italy			57
Matua Valley, Sauvignon Blanc Marlborough, New Zealand	6	16	32
Honig, Sauvignon Blanc Napa Valley, California			36
MezzaCorona, Pinot Grigio Vigneti delle Dolomiti, Trentino, Italy	5	14	28
Kendall Jackson, Chardonnay, “Vintner’s” California	7	18	36
Cupcake, Chardonnay Central Coast, California	5	14	28
Frei Brothers, Chardonnay, “Reserve” Russian River Valley, California			42

RED WINES			
Beringer, “Red Moscato” California	5	8	19
Mirassou, Pinot Noir, “Coastal Selection” Monterey County, California	5	13	25
Estancia, Pinot Noir, “Pinnacles Ranches” Monterey County, California	6	17	33
Georges Dubœuf, Beaujolais Villages Beaujolais, France			24

	5 oz	8 oz	Bottle
RED WINES (CONTINUED)			
Blackstone, Pinot Noir California			28
Bodegas Ada, Temp/Garnacha, “Red Guitar” Navarra, Spain			25
Folie à Deux, Red, “Ménage à Trois” California	6	15	30
McWilliam’s, Shiraz, “Hanwood Estate” South Eastern Australia	5	12	24
Cline Cellars, Rhone Blend, “Cashmere” California			37
Penfolds, Shiraz, “Thomas Hyland” South Australia			39
Francis Coppola, Claret, “Black Label” California	7	13	36
Tangley Oaks, Merlot Napa Valley, California	7	18	36
Wolf Blass, Cabernet Sauvignon, “Yellow Label” South Australia			32
Rancho Zabaco, Zinfandel, “Dancing Bull” California			25
Finca El Portillo, Malbec Alto Valle de Uco, Mendoza, Argentina	5	14	27
Campo Viejo, Rioja Reserva Spain			35
Ravenswood, Zinfandel, “Zen of Zin Old Vine” California	7	18	35
Louis M. Martini, Cabernet Sauvignon Sonoma County, California	7	18	36
J. Lohr, Cabernet Sauvignon, “Seven Oaks” Paso Robles, California			40
Hogue, Cabernet Sauvignon, “Genesis” Columbia Valley, Washington			35
14 Hands, Cabernet Sauvignon Columbia Valley, Washington	6	15	30
Delicato, Cabernet Sauvignon, “Noble Vines 337” Lodi, California	5	11	29
Hayman & Hill, Meritage, “Reserve Selection” Monterey County, California			31
Banfi, Chianti Classico, Riserva Tuscany, Italy			32
Barons de Rothschild (Lafite) Bordeaux, France			36
Honig, Cabernet Sauvignon Napa Valley, California			69
Beringer, Cabernet Sauvignon Knights Valley, California			58
Penfolds, Cabernet Sauvignon, “Thomas Hyland” South Australia			37
Tulsa Deco, Cabernet Sauvignon, “Westhope” Napa Valley, California			49
Bonterra, Syrah Mendocino County, California			36

Our Proprietor’s Reserve Wine List is available upon request.

WINE

flight

Four-Course Pairing Flight (3 oz pour of each wine) for 20 dollars

FIRST COURSE	SECOND COURSE	THIRD COURSE	FOURTH COURSE
Chateau Ste. Michelle Pinot Gris Columbia Valley, Washington 6.00 5 oz / 12.00 8 oz / 31.00 btl	Murphy-Goode Chardonnay Alexander Valley, California 7.00 5 oz / 13.00 8 oz / 36.00 btl	Francis Coppola “Black Label” Claret California 8.00 5 oz / 17.00 8 oz / 46.00 btl	Noble Vines 337 Cabernet Sauvignon Lodi, California 5.00 5 oz / 11.00 8 oz / 29.00 btl

# SPECIALTY COCKTAILS



## YIN & YANG MARTINI

The perfect balance! Godiva White Chocolate Liqueur and Stoli Vanil Vodka blended with ice cream then topped with chocolate shavings. 12.00

## BOTANICAL CAPE COD

We combine Hendrick's Gin, cranberry and a splash of club soda with cucumber to freshen up an old favorite. 9.00

## LEMON BERRY MOJITO

We shake up the classic Mojito with Bacardi Limon and Wildberry Purée for a light and tasty blend of berries and citrus. 10.00

## SKINNY YUMBERRY COOLER

Skinny has never tasted so yummy! Voli Lyte Vodka with Thatcher's Yumberry Liqueur, cranberry juice and club soda. 9.00

## BELLINI

Peach Liqueur and peach nectar topped with Prosecco. 9.00

## JACKBERRY SMASH

Jack Daniel's Tennessee Whiskey, blackberries, sweet and sour mix and cranberry juice topped with Sprite. 10.00

## MILLIONAIRE MARGARITA

The classic margarita with the best ingredients: Patron Reposado, Cointreau, Grand Marnier and fresh lime served up in a martini glass. 10.00

## MINT MOJITO

One of Cuba's national treasures, refreshing with just the right amount of mint. 10.00

## THE ULTIMAT CRUSH

Patron's Ultimat Vodka and Orange Citronge Liqueur mixed with orange and lime juices served on the rocks. 8.00



## LOVE MARTINI

Love at first sip! Malibu Rum, Peach Schnapps, cranberry juice and fresh strawberries. 10.00

## GINGER POSMO

Our elegant twist on a classic cocktail, combining the flavors of SKYY Ginger Infusions Vodka and Pomegranate Juice with Luccio Sparkling Moscato and served with a red sugar rim. 10.00

## BLOOD ORANGE MARGARITA

Mexico meets the Mediterranean in this refreshing and delicious concoction featuring Avion Silver Tequila, Solerno Blood Orange Liqueur and fresh lime juice. 10.00



## BLACKBERRY SAGE LEMONADE

A non-alcoholic, uniquely delicious blend of lemonade, blackberry and sage. 6.00

*Ask your server how to kick it up with a shot of BACARDI LIMON! 9.00*

## SAILOR'S PUNCH

Ahoy! Set sail for the high seas with this fun and fruity punch, a combination of Sailor Jerry Spiced Rum and orange and pineapple juices, topped with a trio of cherries. 9.00

## SANGRIA

**M.P.'s GRAND SANGRIA** - You won't be able to put down our perfect blend of Beringer Red Moscato, Skyy Blood Orange Vodka, Grand Marnier, and a blend of fresh juices with a touch of cinnamon. 9.00

**SUNSHINE SANGRIA** - Enjoy a sip of sunshine! Try our light, bubbly version of white sangria, a blend of Malibu Sunshine Rum, Chambord Raspberry Liqueur and Luccio Sparkling Moscato. 9.00

# BEER

## DOMESTIC

Bud Light 4.00  
Coors Light 4.00  
Michelob Ultra 4.00  
Budweiser 4.00  
Miller Light 4.00

## IMPORT

Corona 5.00  
Estrella Damm Inedit 22.00  
Guinness Stout 5.00  
Franziskaner Weissbier 6.00  
Newcastle Brown Ale 5.00

## CRAFT

Boulevard Wheat 5.00  
Mustang Beer Selections 5.00  
Marshall Old Pavillion Pilsner 5.00  
Samuel Adams Boston Lager 5.00  
Samuel Adams Seasonal 5.00  
Sierra Nevada Pale Ale 5.00



## SIGNATURE ITEM



THE DOS OF FONDUE



When it comes to fondue, toss aside conventions of traditional multiple-utensil meals. All you need here is a fondue fork (well, maybe a salad fork, too) and a craving for fondue. Experience it any way you'd like with two, three or more courses. Or, simply pair cheese fondue with a glass of your favorite wine. Your server will expertly prepare the fondue and the rest is up to you. Don't worry, there's no wrong way to fondue. The only thing required is that you enjoy it.

CHEESE FONDUE

Each cheese fondue comes with fresh breads, vegetables and apples for dipping. Please choose one cheese fondue per cooktop at your table. (serves 2)



SALADS

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



FOR THE LITTLE DIPPERS (12 and under)



CHEDDAR Aged, medium-sharp cheddar and Emmenthaler Swiss cheeses, lager beer, garlic and seasonings 15.95

WISCONSIN TRIO Fontina, Butterkäse and buttermilk bleu cheeses with white wine, scallions and a hint of sherry. 16.95

TRADITIONAL SWISS Gruyère and Emmenthaler Swiss cheeses, white wine, garlic, nutmeg, lemon and Kirschwasser. 17.95

FIESTA Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like. 15.95

Featured Cheese BOSTON LAGER Samuel Adams Boston Lager®, aged, medium-sharp cheddar and Emmenthaler Swiss cheeses accented with Nueske's Applewood Smoked Bacon, onion, Dijon mustard, Tabasco® and scallions. 16.95

SPINACH ARTICHOKE Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic. 15.95



CAESAR Crisp romaine lettuce, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-encrusted pine nuts, tossed with Caesar dressing. 4.95

CALIFORNIA Mixed-baby-salad greens, Roma tomatoes, candied pecans and Gorgonzola cheese with Raspberry Black Walnut Vinaigrette. 5.95

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. 4.95

SPINACH MUSHROOM Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot Vinaigrette. 4.95

Kids can dive into the action, too. Check out the perfectly-proportioned options below made so the little ones can fondue along with the family.

LITTLE DIPPER A pint-sized portion of some of our classics: Pacific white shrimp, teriyaki-marinated sirloin, all-natural breast of chicken and spinach and artichoke ravioli. 9.95

BIG DIPPER A larger version of our Little Dipper: Pacific white shrimp, teriyaki-marinated sirloin, all-natural breast of chicken and spinach and artichoke ravioli. 11.95

Add on to either Dipper experience: Cheese Fondue 5.95 Salad 3.95 Chocolate Fondue 5.95



SIGNATURE ITEM

An 18% gratuity will be added for parties of eight or more. Before placing your order, please inform a Melting Pot team member if a person in your party has a food allergy.

INDIVIDUAL  
ENTRÉE  
SELECTIONS

Our Chef has created the best entrée selections for your fondue experience. Each entrée is accompanied by your choice of one of our delicious salads and an array of fresh vegetables.



CHEF-INSPIRED  
3-COURSE  
EXPERIENCE

Our Chef has combined your favorite items for an experience designed for two (priced per person). Create your own 3-course meal with your choice of any of our cheese fondues to share, two individual salads, two Chef-selected entrée combinations from the right — served with an array of fresh vegetables.



COOKING  
STYLES

Your entrée includes one of our complimentary premium cooking styles.

TERIYAKI-MARINATED  
SIRLOIN 21.95

MAPLE LEAF FARMS®  
DUCK BREAST 23.95

ATLANTIC SALMON 23.95

ANDOUILLE SAUSAGE 17.95

PACIFIC WHITE SHRIMP 18.95

CHICKEN POTSTICKERS 17.95

SPINACH AND ARTICHOKE  
RAVIOLI 14.95

 **FILET MIGNON** 24.95

 **SEASONED CHOICE  
ANGUS SIRLOIN** 24.95

**MEMPHIS-STYLE BBQ PORK  
TENDERLOIN** 21.95

**WILD-CAUGHT MAHI MAHI** 21.95

**CITRUS-INFUSED PORK  
TENDERLOIN** 19.95

**ALL-NATURAL BREAST  
OF CHICKEN** 16.95

**WILD MUSHROOM  
SACCHETTI** 15.25

PICK 3 or PICK 4

Our Chef invites you to select three or four different items from the list above, and we will prepare a dish that is uniquely created by you.

Pick 3 items 22.95

Pick 4 items 30.95

GOOD EARTH VEGETARIAN

A selection of fresh vegetables including edamame or onion rings, artichoke hearts, Portobello mushrooms and asparagus served with Thai peanut-marinated tofu, spinach and artichoke ravioli and our seasonal pasta. **19.95**

Add a succulent, cold-water lobster tail to any entrée. 15.95

CUSTOMIZE YOUR EXPERIENCE

Round out any entrée above with cheese OR chocolate fondue for two. 13.95 each

Because it’s fondue, the first and third courses are all about sharing.

FIRST COURSE

Your choice of any one of our creamy cheese fondues (serves 2).

SECOND COURSE

Select two individual salads.

THIRD COURSE

Choose two entrées from the selections below and one shared cooking style.

THE CLASSIC

Seasoned choice Angus sirloin, Pacific white shrimp, herb-crusted chicken, Memphis-style BBQ pork tenderloin, teriyaki-marinated sirloin and wild mushroom sacchetti. 29.95 per person

THE LOBSTER DELIGHT

Cold-water lobster tail, Pacific white shrimp, herb-crusted chicken, Memphis-style BBQ pork tenderloin and teriyaki-marinated sirloin. 36.95 per person

Add a succulent, cold-water lobster tail to any entrée. 15.95

CREATE THE PERFECT ENDING WITH ANY CHOCOLATE FONDUE FOR TWO. 13.95

SEASONED COURT  
BOUILLON

Homemade seasoned vegetable broth.

BOURGUIGNONNE

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



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

COQ AU VIN

Burgundy wine infused with Fresh herbs, spices and mushrooms.

\*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. Gluten-free menu available upon request.