



THE BIG NIGHT OUT® MEETS THE RED, WHITE AND BLUE.  
DISCOVER AUTHENTIC AMERICAN FLAVORS WITH OUR NEWEST LIMITED-TIME MENU.

### FIRST COURSE

#### Boston Lager Cheddar Cheese Fondue

Samuel Adams Boston Lager®, cheddar and Emmenthaler cheeses accented with Nueske's Applewood-Smoked Bacon, onion, Dijon mustard, Tabasco® and scallions

### SECOND COURSE

#### Wisconsin Wedge Salad

Iceberg wedge with Roma tomatoes, Emmi Roth Käse Gorgonzola, Nueske's Applewood-Smoked Bacon and Peppercorn Ranch Dressing

### THIRD COURSE

Our entrée course is served with your choice of cooking style. See page four of the menu for cooking style options. Additional charges may apply.

#### Fondue Feast\*

Seasoned Choice Angus Sirloin, Old Bay® Shrimp, Buffalo Chicken, Memphis-Style BBQ Pork Tenderloin and Wild Mushroom Sacchetti  
\$39.50 per person / \$79 per couple

#### Fondue Fusion\*

Cold-Water Lobster Tail, Seasoned Choice Angus Sirloin, Old Bay® Shrimp, Buffalo Chicken, Memphis-Style BBQ Pork Tenderloin and Wild Mushroom Sacchetti  
\$89 per couple

#### Lobster Indulgence\*

Cold-Water Lobster Tail(s), Old Bay® Shrimp, Buffalo Chicken, Memphis-Style BBQ Pork Tenderloin and Wild Mushroom Sacchetti  
\$49.50 per person / \$99 per couple

### FOURTH COURSE

#### Chocolate Wildberry Crunch Fondue

Our take on a timeless American classic, PB & J. This one is sure to put a smile on your face! Milk chocolate, crunchy peanut butter with a purée of blackberries, raspberries and strawberries

**Customize your Big Night Out. Ask your server for details on regular menu item substitutions.**

### FOUR-COURSE AMERICAN CRAFT BEER PAIRING FLIGHT

Four-course Pairing Flight \$12 (6 oz pour of each beer)

FIRST COURSE



**Samuel Adams Boston Lager®**  
Boston, MA  
\$5 btl

SECOND COURSE



**Sierra Nevada Pale Ale**  
Chico, CA  
\$5 btl

THIRD COURSE



**Boulevard Brewing Single Wide IPA**  
Kansas City, MO  
\$5 btl

FOURTH COURSE



**Rogue Chocolate Stout**  
Newport, OR  
\$15 btl (22 oz)

### FOUR-COURSE AMERICAN WINE PAIRING FLIGHT

Four-course Pairing Flight \$18 (3 oz pour of each wine)

FIRST COURSE



**Chateau Ste. Michelle Pinot Gris**  
Columbia Valley, WA  
\$8 gls / \$30 btl

SECOND COURSE



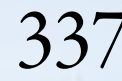
**Murphy Goode Chardonnay**  
California  
\$10 gls / \$37 btl

THIRD COURSE



**Coppola Claret**  
Sonoma, CA  
\$12 gls / \$47 btl

FOURTH COURSE



Cabernet Sauvignon

**Noble Vines 337 Cabernet**  
Lodi, CA  
\$8 gls / \$31 btl

Gluten-free and nutritional menus are available upon request.

Before placing your order, please inform the owner, manager or your server if a person in your party has a food allergy.

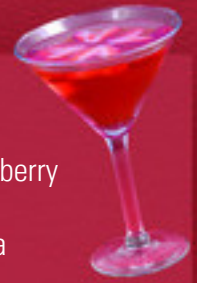
\*Our Fondue-style service may result in the undercooking of certain ingredients.

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.

## Specialty Drinks



**Yin & Yang** \$12  
The perfect balance! Godiva White Chocolate Liqueur, Stolli Vanil Vodka and ice cream topped with chocolate shavings



**Love Martini** \$10  
Love at first sip!  
Malibu rum, peach schnapps, cranberry juice and fresh strawberries  
Rav Gignilant - Melbourne, Florida

### Blackberry Sage Lemonade \$8

A non-alcoholic, uniquely delicious blend of lemonade, blackberry and sage  
Ask your server how to kick it up with a shot of BACARDI LIMON!

### Bellini \$9

Peach liquer and peach nectar topped with Prosecco

### Mojito Mint \$10

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

### Sangria Red or White \$8

Red - Bursting with fresh fruit and a hint of blackberry  
White - A perfect blend of tropical mango and crisp white wine

### Pomegranate Cosmo \$10

Sweet and seductive! SKYY Citrus Vodka, PAMA Pomegranate Liqueur and cranberry juice

### Millionaire Margarita Martini \$10

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

## Wines By The Glass

### Sparkling Wines

Moscato d'Asti Luccio ITA ..... \$7

### Sweet White/Blush Wines

White Zinfandel Beringer CA '05 ..... \$5

Riesling Jekel Monterey CA '07 ..... \$7

Riesling Spätlese Schmitt Söhne  
"Piesporter Michelsberg" Mosel DEU  
'06..... \$9

### White Wines

Pinot Gris Ste. Michelle Columbia WA  
'09..... \$8

Sauvignon Blanc Matua Marlborough  
NZL '08 ..... \$8

Pinot Grigio MezzaCorona Vigneti  
delle Dolomiti ITA '07 ..... \$7

Chardonnay KJ "Vintner's Reserve"  
CA '06 ..... \$10

Chardonnay Murphy-Goode Sonoma  
CA '09 ..... \$10

### White Wines cont'd

Chardonnay Cupcake Central Coast  
CA '09 ..... \$8

### Red Wines

Pinot Noir Estancia "Pinnacles"  
Monterey CA '08 ..... \$10

Pinot Noir Mirassou "Coastal"  
Monterey CA '07 ..... \$6

Malbec El Portillo Uco ARG '07 ..... \$8

Red Folie à Deux "Ménage à  
Trois" CA '06 ..... \$8

Shiraz McWilliam's "Hanwood  
Estate" SE AUS '06..... \$7

Claret Francis Coppola "Diamond  
Series" CA '09 ..... \$12

Merlot Tangley Oaks Napa CA '09..... \$9

Zinfandel Ravenswood "Zen of Zin"  
CA '07 ..... \$9

Cabernet 14 Hands Columbia WA '05 \$7

Cabernet 337 Lodi CA '09 ..... \$8

Cabernet Louis Martini Napa CA '08.. \$12

## Beer

### Bottled Beer

Boulevard Wheat - Bud Light - Chimay Grande Reserve

Coors Light - Corona Extra - Guinness

Marshal Atlas I.P.A - Marshal McNellie's Pub Ale - Marshal Sundown Wheat

Michelob Ultra - Miller Lite - New Castle

Samuel Adams



## Cheese Fondue

Our cheese fondue selections include rustic artisan breads, fresh vegetables and crisp Granny Smith apples. Please choose one cheese fondue per cooktop at your table.

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

### Spinach Artichoke Cheese Fondue

Rich Fontina and Butterkäse cheeses blend perfectly with spinach, artichoke hearts and garlic

### Fiesta Cheese Fondue

Aged cheddar cheese pairs with lager beer, jalapeño peppers and salsa, made as spicy as you like

### Cheddar Cheese Fondue

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

### Wisconsin Trio Cheese Fondue

Rich Fontina and Butterkäse join buttermilk bleu cheese, white wine, scallions and a hint of sherry

### Traditional Swiss Cheese Fondue

Gruyère and Emmenthaler Swiss cheeses come together with 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 signature dressings.

\$6 per person

### The Melting Pot House Salad

Crisp romaine and iceberg lettuce, aged cheddar cheese, Roma tomatoes, seasoned 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 and seasoned croutons finished with Parmesan-encrusted pine nuts

### California Salad

Mixed baby greens, Roma tomatoes, candied pecans and rich 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.

An 18% gratuity will be added to parties of 8 or more.



## Individual Entrée Selections\*

Our Chef has created some of 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. Enjoy cooking your entrées in any of our four, flavorful cooking styles.

### Land & Sea

\$25

Premium filet mignon, all-natural breast of chicken and succulent white shrimp

### The French Quarter

\$24

Premium filet mignon, all-natural breast of chicken and succulent white shrimp all seasoned with Cajun spices and accompanied by flavorful Andouille sausage

### Seafood Trio

\$24

Sesame-crusted sushi-grade ahi tuna, succulent white shrimp and cedar-plank salmon

### Shrimp & Sirloin

\$23

Succulent white shrimp pairs nicely with teriyaki-marinated sirloin

### Cedar-Plank Salmon

\$27

Our version of an American classic with a perfectly-balanced smoky flavor

### Pacific Rim

\$25

All-natural breast of chicken, teriyaki-marinated sirloin, succulent white shrimp, citrus-infused pork tenderloin, breast of duck and chicken and vegetable potstickers

### The Vegetarian

\$23

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

### Teriyaki-Marinated Sirloin

\$22

All-Natural Breast of Chicken \$12

Filet Mignon 6 oz. \$25 9 oz. \$29

Add a cold-water lobster tail to any individual entrée \$16

## Four-Course Classic

Create your own four-course fondue experience with your fondue favorites and a chef-selected entrée. \$76 per couple / \$38 per person

### FIRST COURSE

Your choice of any of our delicious cheese fondues

### SECOND COURSE

Your choice of any of our freshly-made salads

### THIRD COURSE\*

Sesame-crusted sushi-grade ahi tuna, succulent white shrimp, seasoned choice angus sirloin, herb-crusted all-natural chicken breast and teriyaki-marinated sirloin

Add a cold-water lobster tail \$16

### FOURTH COURSE

Your choice of any of our decadent chocolate fondue desserts listed in our dessert menu

## Entrée Cooking Styles

For your cooking enjoyment, choose from four chef-created styles designed to enhance your entrée

### Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms  
\$6

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

### Court Bouillon

Vegetable broth hand-seasoned with herbs and spices

### Bourguignonne

Go European with this cooking style in cholesterol-free canola oil / 0g trans-fat

### Mojo

Caribbean-inspired bouillon featuring fresh-garlic and citrus flavors  
\$6

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

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