

PACIFIC ISLANDS BIG NIGHT OUT

• FOR A LIMITED TIME ONLY •

JOIN US FOR A NEW BIG NIGHT OUT

filled with fresh flavors and enticing textures as we take fondue on a tour of the Pacific Islands.

FIRST COURSE

Feng Shui Cheese Fondue

The perfect balance of sweet, spicy and creamy combines white wine, mirin (a sweetened rice wine) and Gekkeikan Traditional Sake with earthy and nutty aged Gruyère cheese and smooth horseradish and chive Havarti.

SECOND COURSE

Lettuce Wraps

A refreshing blend of green leaf lettuce, thinly sliced cucumber, curly carrots, bean sprouts, fresh mint and sprinkled honey roasted almonds. Served with mandarin orange-ginger dressing, a light sauce with a hint of spice.

THIRD COURSE

PACIFIC ISLAND ENTRÉES ARE SERVED WITH SRIRACHA AÏOLI DIPPING SAUCE.

Fondue Feast*

Sesame Crusted Teriyaki Sirloin, Citrus Infused Pork Tenderloin, Sushi-Grade Ahi Tuna, Garlic Chili Chicken Breast, Kiwi Lime Shrimp, Spring Vegetable Dumplings, and Fresh Vegetables.

\$44.00 per person / \$88.00 per couple

Fondue Fusion*

Lobster Tail, Sesame Crusted Teriyaki Sirloin, Citrus Infused Pork Tenderloin, Sushi-Grade Ahi Tuna, Garlic Chili Chicken Breast, Kiwi Lime Shrimp, Spring Vegetable Dumplings, and Fresh Vegetables.

\$92.00 per couple

Lobster Indulgence*

Lobster Tail(s), Citrus Infused Pork Tenderloin, Sushi-Grade Ahi Tuna, Garlic Chili Chicken Breast, Kiwi Lime Shrimp, Spring Vegetable Dumplings, and Fresh Vegetables.

\$48.00 per person / \$96.00 per couple

ENTRÉE COOKING STYLES

Coq au Vin

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

Mojo Style

Caribbean-seasoned bouillon with distinctive flavors of fresh garlic with a citrus flair!

Court Bouillon

Homemade, seasoned vegetable broth.

Bourguignonne

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

FOURTH COURSE

Passion Fruit Yin & Yang Fondue

Our signature decadent dark chocolate swirled together with passion fruit infused white chocolate.

A gluten free menu is available upon request.

Regular menu item substitutions allowed. Ask your server for details.



STIR THINGS UP.

*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 \$11.00
The perfect balance! Godiva White Chocolate Liqueur, Stoli Vanil vodka and ice cream topped with chocolate shavings.



Love Martini \$9.00
Love at first sip! Malibu rum, Peach Schnapps, cranberry juice and fresh strawberries.
Rav Gignilliant - Melbourne, Florida

Exotic Mojito \$9.00
X-Rated Fusion Liqueur and SKYY Infusions Citrus put a wild twist on the classic Mojito.

Meltini \$9.00
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 \$7.00
Red- Bursting with fresh fruit and hints of blackberry.
White- Perfect blend of tropical mango and crisp white wine.

Mango Margarita \$9.00
El Jimador Reposado Tequila, Cointreau and sweet & sour shaken with the tropical flavors of mango and pineapple.

Pomegranate Cosmo \$9.00
Sweet and seductive! SKYY Citrus vodka, PAMA Pomegranate Liqueur and cranberry juice.

Wines By The Glass

Sweet Sparkling Wines

Asti Spumante, Cinzano, Piedmont, Italy, NV\$7.00

Dry Sparkling Wines

Veneto, Prosecco, Brut, Cantine Maschio, Veneto, Italy, NV\$7.50

Brut, Mumm Napa, "Prestige Chefs de Caves", Napa Valley, California, MV\$9.00

Sweet White/Blush Wines

Riesling, Spätlese, Schmitt Söhne, "Piesporter Michelsberg", Mosel-Saar-Ruwer, Germany, 2008\$7.50

White Zinfandel, Beringer, California, 2008\$5.00

Riesling, Jekel, Monterey County, California, 2008.....\$6.75

Dry Light Intensity White Wines

Torrentés, Mauricio Lorca, "Fantasía", Mendoza, Argentina, 2009\$8.75

Pinot Grigio, Loredona, Monterey County, California, 2008\$6.50

White, Now & Zen, Alsace, France, 2008\$7.00

White, Seven Daughters, "Winemaker's Blend", California, NV\$8.00

Sauvignon Blanc, Matua Valley, Marlborough, New Zealand, 2008.....\$6.50

Dry Medium Intensity White Wines

Chardonnay, Unoaked, Kim Crawford, New Zealand, 2008.....\$9.00

Chardonnay, Frei Brothers, "Reserve", Russian River Valley, California, 2008 \$9.50

Chardonnay, Kendall-Jackson, "Vintner's Reserve", California, 2008 ...\$8.00

Pinot Grigio, MezzaCorona, Vigneti delle Dolomiti, Trentino, Italy, 2008\$6.00

Dry Light Intensity Red Wines

Pinot Noir, Mirassou, "Coastal Selection", Monterey County, California, 2008.....\$6.50

Dry Medium Intensity Red Wines

Pinot Noir, Estancia, "Pinnacles Ranches", Monterey County, California, 2008.....\$8.00

Merlot, Kenwood Vineyards, "Yulupa", California, 2007\$6.50

Malbec, Finca El Portillo, Alto Valle de Uco, Mendoza, Argentina, 2008\$6.50

Red, Ménagement à Trois, California, 2008 \$6.50

Zinfandel, Ravenswood, "Zen of Zin Old Vine", California, 2007\$7.50

Cabernet Sauvignon, 14 Hands, Washington, 2008.....\$6.50



Cheese Fondue

Each cheese fondue includes fresh breads, vegetables and apples for dipping. Please choose one cheese fondue per cooktop at your table.

\$16.00 (serves 1-2) \$8.00 per additional person

Spinach Artichoke Cheese Fondue

Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic.

Wisconsin Trio Cheese Fondue

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

Fiesta Cheese Fondue

Cheddar cheese with the flavor of Mexican herbs, spices, jalapeño peppers and salsa. Served with crisp tortilla chips and made as spicy as you like.

Traditional Swiss Cheese Fondue

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

Cheddar Cheese Fondue

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

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.

\$7.00 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.

Caesar Salad

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

Spinach Mushroom Salad

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

California Salad

Mixed baby salad greens, Roma tomatoes, walnuts and Gorgonzola cheese, with Raspberry Black Walnut Vinaigrette Dressing.

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 5 or more.



Individual Entrée Selections

All entrées are cooked tableside in any of our four flavorful cooking styles located at the bottom of this page.

All entrées are accompanied with an array of vegetables and include a salad of your choice.

Land & Sea* \$23.00

New York Strip, breast of chicken and white shrimp.

The French Quarter* \$24.00

Filet mignon, breast of chicken and shrimp, all seasoned with cajun spices, served with Andouille sausage.

Seafood Trio* \$24.00

White shrimp, scallops and cedar plank salmon.

Shrimp & Sirloin* \$19.00

White shrimp and teriyaki-marinated sirloin.

Cedar Plank Salmon* \$23.00

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

Breast of Chicken* \$19.00

Signature Selection* \$25.00

Filet mignon, white shrimp, teriyaki-marinated sirloin, breast of chicken and cedar plank salmon.

Pacific Rim* \$24.00

Teriyaki-marinated sirloin, white shrimp, marinated pork tenderloin, breast of duck, breast of chicken and potstickers.

The Vegetarian* \$22.00

Edamame or onion rings, artichoke hearts, portobello mushrooms, Thai peanut marinated tofu, asparagus, spinach artichoke ravioli and our Big Night Out pasta.

Teriyaki-Marinated Sirloin* \$22.00

Filet Mignon* 6 oz. \$24.00
9 oz. \$28.00

Add a cold water lobster tail to any individual entrée.* \$17.00

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.

\$6.00 per pot

Court Bouillon

Homemade, seasoned vegetable broth.

Bourguignonne

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

Mojo Style

Caribbean-seasoned bouillon with distinctive flavors of fresh garlic with a citrus flair!

\$6.00 per pot



Chocolate Fondue Dessert

The perfect ending to this evening's culinary journey... our chocolate fondue desserts are so famous, they need their own menu!

Your server will present our dessert menu to you.

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