



LONG ISLAND RESTAURANT WEEK

cheese fondue

Please choose one cheese fondue. Served with artisan breads and seasonal fruit and veggies for dipping.

Mac & Five Cheese

Macaroni Noodles, Bacon, Shallots, Five Cheese Blend, Seasoned Bread Crumbs

Green Goddess Cheddar

Aged Cheddar, Emmenthaler, Lager Beer, Garlic, Green Goddess, Black Pepper

Choose one cheese fondue from our dinner menu.

double dippers

So nice you can dip it twice, first in cheese, then in a selection of six savory toppings
+\$9

salad

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

Caesar

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

Melting Pot House

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

California

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

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Land and Sea

Garlic Pepper Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon

Pacific Rim

Shrimp, Teriyaki-Marinated Steak, Chicken Potstickers, Sesame-Crusted Ahi Tuna, Duck Breast

The Garden Pot

Impossible™ Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Ravioli, Artichoke Hearts

Steak Lovers +\$6

Brown Sugar Bourbon Rub Steak, Teriyaki-Marinated Steak, Garlic Pepper Steak

• Add a lobster tail to your entrée. +\$19 •

cooking styles

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

Cast Iron Grill

Tabletop Grilling

Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Seasoned Court Bouillon

Seasoned Vegetable Broth

chocolate fondue

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

Candy Bar

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

Dark & Dulce

The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

\$39 per person for 3-course (cheese, salad, entree)

\$48 per person for 4-course (cheese, salad, entrée, chocolate)

New! Espresso Martini

Tito's Handmade Vodka, Kahlúa, Owen's Nitro-Infused Espresso, Chocolate Shavings
\$15

Strawberry Guava Agua Fresca

Tito's Vodka, Strawberry & Guava Juices, St.Germain Elderflower Liqueur, Simple Syrup, Club Soda
\$13



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.