



LONG ISLAND RESTAURANT WEEK - FALL 2025

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.

cheese double dippers

First dip into cheese, then dip into a selection of six savory toppings like smoky bacon, scallions, and more! +\$6

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.

Restaurant Week Land & Sea

Herb Crusted Chicken Breast*, Garlic Pepper Steak*, Shrimp*

Restaurant Week Classic Entrée

Herb Crusted Chicken Breast*, Memphis Style Dry Rub Pork*, Teriyaki Steak*

The Garden Pot

Impossible™ Polpettes, Wild Mushroom Ravioli*, seasonal veggies*

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

chocolate fondue

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

Dark & Dulce

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

Pumpkin Spice Chocolate Fondue

Creamy white chocolate blended with spiced pumpkin puree and caramel, topped with autumn-spiced graham cracker crunch and a swirl of whipped topping.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

chocolate double dippers

First dip into chocolate, then into a selection of sweet and salty toppings like chocolate chip cookie crumbles, pretzel bits, sprinkles, and more! +\$6

\$46 per person (3-course: cheese, entrée, chocolate)

\$55 to make it a 4-course with your choice of salad. Tax and gratuity not included.

Modern Old Fashioned

Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry (GF)
\$16

Hendrick's Cucumber

Hendrick's Gin, Cucumber Syrup, Lime Juice, Muddled Mint
\$15



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.