



RED BANK RESTAURANT WEEK MARCH 4-14

EXCLUDING FRIDAY AND SATURDAY

cheese fondue

Please choose one cheese fondue. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Wisconsin Cheddar

Aged cheddar and Emmenthaler melted with lager beer, garlic and spices.

Choose one cheese fondue from our dinner menu.

salad

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

The Melting Pot House

Romaine and iceberg lettuce, cheddar cheese, tomatoes, crispy croutons and egg with your choice of house-made dressings: sweet & tangy or peppercorn ranch.

Choose one salad from our dinner menu.

Our signature salads are freshly prepared.

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Featured Entrée

Filet Mignon • Cajun Chicken • Shrimp

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

Seasoned Court Bouillon

Seasoned Vegetable
Broth

Bourguignonne

Canola Oil | Panko |
Sesame Tempura
Batter

Mojo

Caribbean-Inspired |
Garlic | Cilantro |
Citrus

chocolate fondue

Please choose one chocolate fondue. Enjoy fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownie for dipping with your choice of the following chocolate fondues.

Flaming Turtle

We consider it Fondue Candy. It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

\$35 per person

Tax and gratuity not included.

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.