



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
\$43 per person / \$86 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
\$91 per couple

Lobster Indulgence*

Cold-Water Lobster Tail(s), Old Bay® Shrimp, Buffalo Chicken, Memphis-Style BBQ Pork Tenderloin and Wild Mushroom Sacchetti
\$48 per person / \$96 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 \$14 (6 oz pour of each beer)

FIRST COURSE



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

SECOND COURSE



Sierra Nevada Pale Ale
Chico, CA
\$6 btl

THIRD COURSE



Stone IPA
Escondido, CA
\$6 btl

FOURTH COURSE



Rogue Chocolate Stout
Newport, OR
\$11 btl (22 oz)

FOUR-COURSE AMERICAN WINE PAIRING FLIGHT

Four-course Pairing Flight \$15 (3 oz pour of each wine)

FIRST COURSE



Chateau Ste. Michelle Pinot Gris
Columbia Valley, WA
\$8 gls / \$28 btl

SECOND COURSE



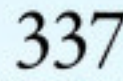
Murphy Goode Chardonnay
California
\$9 gls. / \$32 btl.

THIRD COURSE



Coppola Claret
Sonoma, CA
\$12 gls. / \$48 btl.

FOURTH COURSE



Noble Vines 337 Cabernet
Lodi, CA
\$10 gls. / \$38 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.

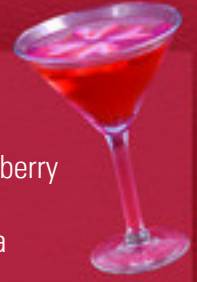
Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.

Specialty Drinks



Yin & Yang \$10
The perfect balance! Godiva White Chocolate Liqueur, Stoli Vanil Vodka and ice cream topped with chocolate shavings

Love Martini \$8
Love at first sip!
Malibu rum, peach schnapps, cranberry juice and fresh strawberries
Rav Gignilant - Melbourne, Florida



Blackberry Sage Lemonade \$6
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!

Sangria Red or White \$9
Red - Bursting with fresh fruit and a hint of blackberry
White - A perfect blend of tropical mango and crisp white wine

Tipsy Turtle \$8
A taste of the tropics! Bacardi Light Rum and Myers's Dark Rum, Captain Morgan's Spiced Rum and Malibu Rum with orange and pineapple juices

Grand Margarita \$9
Sauza Conmemorativo Super-Premium Tequila and Grand Marnier blended with freshly squeezed limes and oranges to create the ultimate margarita experience

Godiva Chocolate Martini \$9
Godiva Dark and White Chocolate Liqueurs, creme de cacao light and dark and Stoli Vanil Vodka

Pomegranate Cosmo \$8
Sweet and seductive! SKYY Citrus Vodka, PAMA Pomegranate Liqueur and cranberry juice

Wines By The Glass

Champagnes & Sparkling

Asti Spumante, Martini & Rossi, Piedmont, Italy, NV \$9
Moscato d'Asti, Luccio, Piedmont, Italy, NV... \$8
Cava, Reserva, Brut, Segura Viudas, Catalonia, Spain, NV\$10
Champagne, Brut, Perrier-Jouët, "Grand", France, NV\$29

White

Riesling, Spätlese, Schmitt Söhne, "Piesporter Michelsberg", Mosel-Saar-Ruwer, Germany, 2008 \$9
White Zinfandel, Beringer, California, 2008 ... \$6
White, Sokol Blosser, "Evolution", America, USA, Lucky Edition\$10
Riesling, Jekel, Monterey County, California, 2008 \$9
Pinot Grigio, Loredona, Monterey County, California, 2008 \$8
White, Now & Zen, Alsace, France, 2008 \$6
Sauvignon Blanc, Matua Valley, Marlborough, New Zealand, 2008 \$8
Chardonnay, Kendall-Jackson, "Vintner's Reserve", California, 2007 \$8
Pinot Grigio, MezzaCorona, Vigneti delle Dolomiti, Trentino, Italy, 2008 \$7
Chardonnay, Cupcake, Central Coast, California, 2009 \$9

Red

Lambrusco, Lo Duca, Reggiano, Emilia-Romagna, Italy, NV \$6
Pinot Noir, Estancia, "Pinnacles Ranches", Monterey County, California, 2008 \$9
Pinot Noir, Mirassou, California, 2006 \$8
Grenache/Shiraz/Mourvèdre, d'Arenberg, "The Stump Jump", South Australia, 2008... \$7
Merlot, Columbia Crest, "Grand Estates", Columbia Valley, Washington, 2006 \$8
Chianti Classico, Banfi, Tuscany, Italy, 2005 \$9
Shiraz, Rosemount Estate, "Diamond Label", South Eastern Australia, 2007 \$7
Red, Folie à Deux, "Ménage à Trois", California, 2008 \$8
Merlot, Tangle Oaks, Napa Valley, California, 2009 \$9
Zinfandel, Ravenswood, "Zen of Zin Old Vine", California, 2007 \$7
Petite Sirah, Writer's Block, Lake County, California, 2007 \$9
Zinfandel, Michael David, "7 Deadly Zins", Lodi, California, 2007 \$9
Malbec, Portillo, Alto Valle de Uco, Mendoza, Argentina, 2009 \$8
Cabernet Sauvignon, 14 Hands, Columbia Valley, Washington, 2005 \$8
Cabernet Sauvignon, Louis M. Martini, Napa Valley, California, 2008\$11



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 6 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

\$24

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

The French Quarter

\$22

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

\$23

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

Shrimp & Sirloin

\$22

Succulent white shrimp pairs nicely with teriyaki-marinated sirloin

All-Natural Breast of Chicken

\$19

Cedar-Plank Salmon

\$23

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

\$19

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

\$21

Filet Mignon

6 oz. \$23

9 oz. \$28

Add a cold-water lobster tail to any individual entrée \$15

Four-Course Classic

Create your own four-course fondue experience with your fondue favorites and a chef-selected entrée. \$79 per couple / \$40 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 \$15

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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