

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.

GF - Request to be made with cornstarch and no mirin. Request a GF dipper bowl.

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.

GF - Request to substitute dressing.

THIRD COURSE

PACIFIC ISLAND ENTRÉES ARE SERVED WITH SRIRACHA AÏOLI DIPPING SAUCE. **GF**

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.

GF - Substitute teriyaki sirloin and spring vegetable dumplings.

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.

GF - Substitute teriyaki sirloin and spring vegetable dumplings.

Lobster Indulgence*

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

GF - Substitute teriyaki sirloin and spring vegetable dumplings.

ENTRÉE COOKING STYLES

Coq au Vin

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

GF

Mojo Style

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

GF

Court Bouillon

Homemade, seasoned vegetable broth.

GF

Bourguignonne

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

GF - Request no batters.

FOURTH COURSE

Passion Fruit Yin & Yang Fondue

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

GF - Request GF dessert plate.

All entrées are cooked tableside in any of our four flavorful cooking styles located above.

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.

GF=Gluten Free

Specialty Drinks* GF



Yin & Yang

The perfect balance! Godiva White Chocolate Liqueur, Stolli Vanil vodka and ice cream topped with chocolate shavings.

Love Martini

Love at first sip! Malibu rum, Peach Schnapps, cranberry juice and fresh strawberries.
Rav Gigniliant - Melbourne, Florida



Sangria

Red - Bursting with fresh fruit and a hint of blackberry,
White - A perfect blend of tropical mango and crisp white wine.

Meltini

You'll melt for this seductive martini made with X-Rated Fusion Liqueur, triple sec and sweet & sour.
Randy Nutt - Coral Springs, Florida

Exotic Mojito

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

Blackberry Sage Lemonade

A non-alcoholic, uniquely delicious blend of lemonade, blackberry and sage. Kick it up with a shot of BACARDI LIMON.

Mango Margarita

El Jimador Tequila, Cointreau and sweet & sour shaken with the tropical flavors of mango and pineapple.

All of these drinks are gluten free.

*This is a list of our core specialty drinks. For more specialty beverages for this location, please ask your server for a full list.

Wines by the Glass** GF

All wines are gluten free.

Sweet White/Blush Wines

Schmitt Söhne, Riesling, Spätlese, "Piesporter Michelsberg", Mosel-Saar-Ruwer, Germany
Beringer, White Zinfandel, California
Jekel, Riesling, Monterey County, California

Dry White Wines

Mauricio Lorca, Torrontés, "Fantasía", Mendoza, Argentina
Loredona, Pinot Grigio, Monterey County, California
Now & Zen, White, Alsace, France
Seven Daughters, White, "Winemaker's Blend", California
Matua Valley, Sauvignon Blanc, Marlborough, New Zealand
Kendall-Jackson, Chardonnay, "Vintner's Reserve", California
Frei Brothers, Chardonnay, "Reserve", Russian River Valley, California
MezzaCorona, Pinot Grigio, Vigneti delle Dolomiti, Trentino, Italy

Dry Red Wines

Mirassou, Pinot Noir, "Coastal Selection", Monterey County, California
Estancia, Pinot Noir, "Pinnacles Ranches", Monterey County, California
"Ménage à Trois", Red, California
Kenwood Vineyards, Merlot, "Yulupa", California
Bodega El Portillo, Malbec, Alto Valle de Uco, Mendoza, Argentina
14 Hands, Cabernet Sauvignon, Washington
Ravenswood, Zinfandel, "Zen of Zin", California

GF=Gluten Free

**This is a list of our core wines by the glass. For additional wines that may be offered by this location, please ask your server for a full wine list.



Cheese Fondue

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

GF - Request a GF cheese dipper bowl and no bread or chips.

Spinach Artichoke Cheese Fondue

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

GF - Request to be made with cornstarch.

Wisconsin Trio Cheese Fondue

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

GF - Request to be made with cornstarch.

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.

GF - Request to be made with cornstarch and Redbridge® beer.

Traditional Swiss Cheese Fondue

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

GF - Request to be made with cornstarch.

Cheddar Cheese Fondue

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

GF - Request to be made with cornstarch and Redbridge® beer.

Big Night Out Cheese Fondue

Enjoy the seasonal cheese fondue showcased in our Big Night Out. Ask your server for pricing.

See Big Night Out page for GF information.



Salads

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

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.

GF - Request no croutons.

Caesar Salad

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

GF - Request no croutons.

Spinach Mushroom Salad

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

California Salad

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

Big Night Out Salad

Enjoy the seasonal salad showcased in our Big Night Out. Ask your server for pricing.

See Big Night Out page for GF information.

This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group® (GIG®), as a service to our customers. The Melting Pot and GIG® assume no responsibility for its use and information which has not been verified by The Melting Pot. Patrons are encouraged to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated 3/2010

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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*

New York Strip, breast of chicken and white shrimp.

GF

The French Quarter*

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

GF

Seafood Trio*

White shrimp, scallops and cedar plank salmon.

GF

Cedar Plank Salmon*

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

GF

Breast of Chicken*

GF

Signature Selection*

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

GF - Request a substitution for teriyaki-marinated sirloin.

Pacific Rim*

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

GF - Request a substitution for teriyaki-marinated sirloin and potstickers.

The Vegetarian*

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

GF - Request substitutions for tofu, ravioli and pasta. Request no batters.

Filet Mignon* 6 oz. & 9 oz.

GF

Add a cold water lobster tail to any individual entrée.* **GF**

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.

GF

Court Bouillon

Homemade, seasoned vegetable broth.

GF

Bourguignonne

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

GF - Request no batters.

Mojo Style

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

GF

Entrée Sauces

Curry - A mild yogurt based curry that is particularly great with vegetables and salmon. **GF**

Green Goddess - A blend of cream cheese, sour cream, onions, chives and parsley. Great on vegetables and makes a great stuffed mushroom. **GF**

Gorgonzola Port - Rich and robust cheese sauce that is great on the filet mignon as well as the vegetables. **GF**

Ginger Plum - Our own unique recipe with red and green bell peppers, ginger and just a hint of plum sauce. Great on chicken and shrimp. **GF**

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Chocolate Fondue

Complete your fondue experience with the ultimate finale!

GF-Request GF dessert plate: strawberries, bananas, plain marshmallows and pineapple.

Dippers...

Fresh strawberries, bananas, cheesecake, Rice Krispies Treats®, marshmallows, pound cake and brownies for you to dip into any of our decadent chocolate fondue creations.

Big Night Out Chocolate - Passion Fruit Yin & Yang Fondue

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

The Original

This original recipe features our signature milk chocolate with a swirl of crunchy peanut butter.

GF

DISARONNO® Meltdown

Silky white chocolate swirled with Disaronno® Originale Amaretto and flambéed tableside.

GF

Cookies 'n Cream

Marshmallow Dream

Dark chocolate topped with marshmallow cream, flambéed, swirled together and garnished with crushed Oreo® cookies.

GF - Request no crushed Oreo® cookies.

Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed tableside.

GF

Pure Chocolate

Milk, dark or white chocolate, melted for the most pure of all chocolate fondues.

GF

Bananas Foster

Silky, white chocolate swirled with bananas, brown sugar and a dash of cinnamon, flambéed tableside.

GF

Yin & Yang

Half dark chocolate and half white chocolate, artfully swirled for a perfect balance of flavors.

GF

Chocolate S'mores

Milk chocolate topped with marshmallow cream, flambéed and garnished with crushed graham crackers.

GF - Request no crushed graham crackers.

Special Event

Create your own masterpiece. Select from dark, white or milk chocolate and then make it a culinary work of art with your choice of Baileys®, Cointreau®, Grand Marnier®, Chambord® or Tuaca®!

GF

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Savor The Moment

Take home our Garlic & Wine Seasoning, signature salad dressings or chocolate fondue bars.

House dressing and Raspberry Vinaigrette **GF**

Milk, white and dark chocolate fondue bars **GF**

\$1 from each chocolate bar is donated to St. Jude Children's Research Hospital®

Garlic & Wine Seasoning **GF**

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Updated 3/2010

Relive The Moment

Visit us at any of our locations with family, friends or business associates. Learn more about The Melting Pot's additional locations, menus and franchise opportunities online at www.meltingpot.com

