

RESTAURANT WEEK

at The Melting Pot

SCOTTSDALE

cheese fondue

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

Wisconsin Cheddar

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

Spinach Artichoke

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

premium cheese fondue dippers

Complement any of our award-winning cheese fondues with a selection of artisanal Italian meats. Ask your server for details! 5.95 per plate

salad

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

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.

The Melting Pot House

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.

California

Baby salad greens, Roma tomatoes, candied pecans and Gorgonzola with Raspberry Walnut Vinaigrette.

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Endless Entrée

Filet Mignon • Pacific White Shrimp • Teriyaki-Marinaded Sirloin
All-Natural Breast of Chicken • Featured Pasta

• Add a lobster tail to your entrée. 14.95 •

cooking styles

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

Seasoned Court Bouillon

Fresh seasoned vegetable broth. Complimentary

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. 6.45 per pot

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. 6.45 per pot

Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil. 6.45 per pot

chocolate fondue

For a perfect ending to the experience, indulge in delicious chocolate fondue served with fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownies for dipping.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

enhance your dipper plate

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh seasonal berries! 5.95 per plate

\$44.00 per person

This menu is priced per person. Tax and gratuity not included.

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.

The
Melting Pot
a fondue restaurant