



## LONG ISLAND RESTAURANT WEEK

### 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.

### double dippers

So nice you can dip it twice, first in cheese, then in a selection of six savory toppings  
+\$9

### 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

### petite entrée\*

All entrées include seasonal vegetables and signature dipping sauces.

#### Land and Sea

Garlic Pepper Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon

#### Pacific Rim

Shrimp, Teriyaki-Marinated Steak, Chicken Potstickers, Sesame-Crusted Ahi Tuna, Duck Breast

#### The Garden Pot

Impossible™ Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Ravioli, Artichoke Hearts

#### Steak Lovers +\$6

Brown Sugar Bourbon Rub Steak, Teriyaki-Marinated Steak, Garlic Pepper Steak

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

### 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

#### Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

#### Seasoned Court Bouillon

Seasoned Vegetable Broth

### chocolate fondue

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

#### Candy Bar

The creamy flavor of milk chocolate, caramel and crunchy peanut butter are swirled with butterscotch schnapps and Baileys' Irish Cream.

#### Dark & Dulce

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

#### Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

**\$39 per person for 3-course (cheese, salad, entree)**

\$48 per person for 4-course (cheese, salad, entrée, chocolate)

#### New! Espresso Martini

Tito's Handmade Vodka, Kahlúa, Owen's Nitro-Infused Espresso, Chocolate Shavings  
\$15

#### Strawberry Guava Agua Fresca

Tito's Vodka, Strawberry & Guava Juices, St.Germain Elderflower Liqueur, Simple Syrup, Club Soda  
\$13

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.