RESTAURANT WEEK 2026 MENU

salad

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

Melting Pot House
Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing

California
Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette

Caesar
Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

entrée*

Our chef invites you to create your own combination entrée by selecting any 4 individual items below.
All entrées include seasonal vegetables and signature dipping sauces.

Chicken Breast   **Cajun Chicken**   **Herb Chicken**

Shrimp   **Cajun Shrimp**   **Teriyaki Steak**

Brown Sugar Bourbon Rub Steak   **Garlic Pepper Steak**   **Memphis-Style BBQ Pork**

• **Add a lobster tail $18 or petite filet $14 to your entrée** •

cooking styles

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

Court Bouillon
Seasoned vegetable broth, fresh veggies

Coq au Vin
Burgundy Wine, Mushrooms, Garlic

Mojo
Caribbean-Inspired, Garlic, Cilantro, Citrus

Traditional Oil
Seasoned batter & panko

Grill
Tabletop Grilling

chocolate fondue

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

Flaming Turtle
The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans

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

Cookies 'n Cream Marshmallow Dream
Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles

$35 per person
Tax and gratuity not included.