The Melting Pot Restaurant Week Menu
Sunday January 27 - Saturday February 2, 2019

Feature Drinks:
The Christmas City Martini $9.00
Historical Downtown Cocktail $8.00
Featured Glass of Red and White Wines $7.00

Four Course Dinners Includes:

Cheese Fondue Course Featuring:
Cheddar Cheese (Always mild and comforting)
OR
The Classic Alpine (Traditional, rich, sweet-yet-earthly)

Prepared tableside with fresh locally grown vegetables, breads and apples for dipping

Moravian Star Salad Course
The Melting Pot Farm Fresh House Salad
Served with any of our homemade dressings

The Steel City Entrée Course
Each person may select from one of the following entrees:

The Broad Street: Teriyaki Sirloin, Succulent Pacific White Shrimp, All Natural Breast of Chicken, and Vegetable Polpettes!
The New Street: Artichoke Hearts, Asparagus, Spinach and Artichoke Ravioli, Vegetable Polpettes, Ginger Marinated Tofu
The Main Street: All Natural Breast of Chicken, Succulent Pacific White Shrimp, Andouille Sausage and Wild Mushroom Sacchetti!

Add on a Cold-Water Lobster Tail to any dinner for only $9.95
All entrees served with fresh vegetables, a variety of homemade sauces
Cooking Style is our famous Court Bouillon

Dessert Course
Choose from any of our award winning decadent chocolate fondues or create your own recipe!
All chocolate fondues are served with pound cake, blondies, brownies, marshmallows, Rice Krispie treats, bananas, pineapple and strawberries.
* add on our seasonal premium dipper plate for 5.95

$35.00 per person

Note: for parties of 1-4 it may be necessary for everyone to agree on one cheese fondue, one cooking style and one chocolate fondue.
Parties of 6 or more will have a 20% gratuity added; tax not included and is not to be Combined with any other promotional offers.