

# RESTAURANT WEEK

## at The Melting Pot

TROY

### 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.

#### Quattro Formaggio

Award-winning Butterkäse and Fontina cheeses with garlic, basil and tomato pestos and mozzarella and parmesan.

#### Classic Alpine

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

### entrée\*

All entrées include seasonal vegetables and signature dipping sauces.

#### Featured Entrée

Garlic & Wine Filet • Garlic Chili Chicken Breast • Pacific White Shrimp  
Memphis-Style BBQ Pork Medallion • Wild Mushroom Sacchetti

### chocolate fondue

Please choose one chocolate fondue. Enjoy fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownie for dipping with your choice of the following chocolate fondues.

#### Bananas Foster

Bananas and cinnamon in white chocolate flambéed tableside.

#### The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

#### Pure Chocolate

For the fondue purist, we offer milk, dark or white chocolate melted to decadent perfection.

**\$29.95 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