

# 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 Emmenthaler melted with lager beer, garlic and spices.

#### Spinach Artichoke

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

### entrée\*

Entrée includes seasonal vegetables and signature dipping sauces.

#### Land & Sea

Premium filet mignon, herb-crusted chicken and Pacific white shrimp.

### cooking style

Our entrées will be prepared with the premium cooking style listed below.

#### Seasoned Court Bouillon

Fresh seasoned vegetable broth.

### 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.

#### Dark & Dulce

A classic flavor combination featuring our bittersweet dark chocolate and sweet, thick dulce de leche accented with coarse ground sea salt.

#### 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<sup>®</sup>  
a fondue restaurant