

RESTAURANT WEEK

at The Melting Pot

NEWPORT NEWS

cheese fondue

Please choose one cheese fondue. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Bacon & Gorgonzola

Butterkäse and Fontina cheeses with Gorgonzola, white wine and chopped garlic, then topped with bacon pieces.

Loaded Baked Potato Cheddar

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.

Spinach Artichoke

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

premium cheese fondue dippers

Complement any of our award-winning cheese fondues with a selection of artisanal Italian meats. Ask your server for details! 4.95per plate

salad

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

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.

California

Baby salad greens, Roma tomatoes, candied pecans and Gorgonzola with Raspberry Walnut Vinaigrette.

The Melting Pot House

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Featured Entrée

Filet Mignon Florentine • Old Bay® Shrimp • Brasa Chicken
Apple Rosemary Pork • Chicken Potstickers

• Add a lobster tail to your entrée. 10.00 •

cooking styles

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

Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil. 5.95 per pot

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. 5.95 per pot

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. 4.95 per pot

Seasoned Court Bouillon

Fresh seasoned vegetable broth. Complimentary

\$30.00 per person

This menu is priced per person. Tax and gratuity not included. May not be combined with any other discount, promotion, special, offer, or dip certificate.

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