

The Melting Pot Restaurant Week Menu

January 28th - February 3rd 2024

\$48.95 Per Person

Featured Cocktails: Snow Globe, Finnberry Martini, Fire & Ice \$13.95

Four - Course Dinner Includes:

Cheese Fondue Course

Spinach Artichoke: Butterkase, Fontina, Parmesan, Vegetable Bouillon, Spinach, Artichoke Hearts, Garlic, Tabasco

Wisconsin Cheddar: Aged Cheddar, Emmenthaler, Sam Adams Boston Lager, Garlic

Salad Course

House Salad with Choice of Dressing

Entree Course

1. New Street: Teriyaki Marinated Steak, Dry Rubbed Pork Medallion, Rosemary Chicken, Lemon Pepper Shrimp
2. Broad Street: Lemon Pepper Shrimp, Duck Breast, Salmon, Chicken Pot stickers
3. Market Street: Wild Mushroom Pasta, Asparagus, Zucchini, Cheese & Potato Pierogi

All entrees served with fresh vegetables and a variety of homemade sauces
Complimentary Cooking Style: Court Bouillon, Coq Au Vin, Cast Iron Skillet
Add a Cold-Water Lobster Tail for \$16.95

Chocolate Fondue Course

Snickers Chocolate: Milk Chocolate, Peanut Butter, Caramel, Peanuts

Smile S'more Chocolate: Milk Chocolate, Marshmallow, Flambéed, Cinnamon, Graham Crackers

Kids

\$29.95

Cheese, Entree, Chocolate

Entree: Teriyaki Steak, Chicken, Shrimp or Pierogi Mac & Cheese