



HUDSON VALLEY RESTAURANT WEEK - LUNCH MENU

cheese fondue

Please choose one cheese fondue. Served with artisan breads and seasonal fruit and veggies for dipping.

Loaded Baked Potato Cheddar

Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions

Pimento Cheddar

Cheddar Cheese, Pimentos, Cream Cheese, Tabasco*, Black Pepper

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic

charcuterie board

Our selection of premium cured meats, artisan crackers and accompaniments.
\$15

salad

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

Apple Bacon Spinach

Fresh Spinach, Crimini Mushrooms, Egg, Spicy Pecans, Granny Smith Apples, Apple Bacon Vinaigrette

Pear & Gorgonzola

Mixed Greens, Pears, Gorgonzola, Sliced Almonds, Housemade Apple Cider Vinaigrette

California

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Vinaigrette

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.

Pumpkin Pie

Pumpkin purée is swirled with the buttery flavor of white chocolate and topped with white chocolate fondue shavings.

Red Chili Piñon

The decadent flavor of dark chocolate is melted with red chili powder & pinion nuts, and flambéed with cinnamon sparks.

S'mores

The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker

sweet additions

Cream Puffs, Macarons, Cheesecake
\$4 each / \$10 for all three

\$29.95 per person

Tax and gratuity not included.

Add a Lunch Entrée for \$18.

Filet Mignon / Herb-crusted Chicken Breat / Pacific White Shrimp

Before placing your order, please inform a Melting Pot team member 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 of foodborne illness.



HUDSON VALLEY RESTAURANT WEEK - DINNER MENU

cheese fondue

Please choose one cheese fondue. Served with artisan breads and seasonal fruit and veggies for dipping.

Loaded Baked Potato Cheddar

Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions

Pimento Cheddar

Cheddar Cheese, Pimentos, Cream Cheese, Tabasco, Black Pepper

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic

charcuterie board

Our selection of premium cured meats, artisan crackers and accompaniments.
\$15

salad

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

Apple Bacon Spinach

Fresh Spinach, Crimini Mushrooms, Egg, Spicy Pecans, Granny Smith Apples, Apple Bacon Vinaigrette

Pear & Gorgonzola

Mixed Greens, Pears, Gorgonzola, Sliced Almonds, Housemade Apple Cider Vinaigrette

California

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Vinaigrette

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Land and Sea

Garlic Pepper Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon

Pacific Rim

Shrimp, Teriyaki-Marinated Steak, Chicken Potstickers, Sesame-Crusted Ahi Tuna, Duck Breast

The Garden Pot

Impossible™ Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Ravioli, Artichoke Hearts

• Add a lobster tail to your entrée. \$18 •

cooking styles

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

Bourguignonne

Canola Oil, Panko, Sesame Tempura Batter

Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Cast Iron Grill

Tabletop Grilling

\$44.95 per person

Tax and gratuity not included.

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