



HUDSON VALLEY RESTAURANT WEEK - LUNCH MENU

cheese fondue

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

Bavarian Beer Cheese

Aged Cheddar, Dijon Mustard, Beer, Garlic, Cream Cheese, Tabasco*

Bacon & Gorgonzola

Butterkäse, Fontina, Gorgonzola, White Wine, Garlic, Bacon

Spinach Artichoke

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

charcuterie board

Our selection of premium cured meats, artisan crackers and accompaniments.
\$9.95

salad

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

Bacon & Bleu Spinach

Spinach, Tomatoes, Egg, Bacon, Gorgonzola with Buttermilk Bleu Cheese Dressing

California

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

Caesar

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

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.

Rocky Road

The rich flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with candied pecans.

S'mores

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

Pure Chocolate

Pick from the flavors of milk, dark or white chocolate.

sweet additions

Cream Puffs, Macarons, Cheesecake
\$3 Each | \$7 For All Three

\$25.95 per person

Tax and gratuity not included.

Add a Lunch Entrée for \$16.95.

Filet Mignon / Herb-crusting 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. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Bavarian Beer Cheese

Aged Cheddar, Dijon Mustard, Beer, Garlic, Cream Cheese, Tabasco

Bacon & Gorgonzola

Butterkäse, Fontina, Gorgonzola, White Wine, Garlic, Bacon

Spinach Artichoke

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

charcuterie board

Our selection of premium cured meats, artisan crackers and accompaniments.
\$9.95

salad

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

Bacon & Bleu Spinach

Spinach, Tomatoes, Egg, Bacon, Gorgonzola with Buttermilk Bleu Cheese Dressing

California

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

Caesar

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Featured Dinner Entrée

Jerk Filet • Chili-peppered Shrimp • Honey Orange Chicken Breast
Lemon Garlic Pork

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

\$35.95 per person

Tax and gratuity not included.

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.