

■■■■■■■■■■ **SALADS** ■■■■■■■■■■

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

**THE MELTING POT HOUSE SALAD**  
Romaine & iceberg lettuce, cheddar cheese, tomatoes, croutons & sliced egg with house-made Peppercorn Ranch Dressing or our House Dressing. 5.50 **GF - Request no croutons.**

**PEAR AND GORGONZOLA**  
A bed of mixed greens topped with fresh pears, Gorgonzola cheese and sliced almonds, topped with an apple cider vinaigrette. 5.95

**CAESAR**  
Traditional Caesar salad served with Parmesan-encrusted pine nuts. 4.95 **GF - Request no croutons.**

**CALIFORNIA**  
Mixed baby salad greens, Roma tomatoes, candied pecans and Gorgonzola cheese with house-made Raspberry Black Walnut Vinaigrette. 5.95 **GF**

■■■■■■■■■■ **CRAVE COMBO** ■■■■■■■■■■

All the things you love about The Melting Pot brought together in one combination.

**CHOICE OF CHEESE • CHOICE OF SALAD  
CHOICE OF CHOCOLATE 20.95 PER PERSON**

~~~~~ **CHEESE FONDUE** ~~~~~

Each cheese fondue comes with artisan bread or gluten-free bread & select seasonal fruits & vegetables for dipping. Please choose one cheese fondue per cooktop.

**CRAFT YOUR OWN CHEDDAR**  
Enjoy our traditional Cheddar Cheese Fondue made with American lager. 8.25 per person  
OR elevate our classic Cheddar Cheese Fondue with one of the brews below. We'll make your cheese fondue with it and then leave the bottle\* behind for the table. \*Must be 21+ **GF - Request to be made with Redbridge® beer.**

JDub's, IPA 5.75  
JDub's, Kölsch 5.75  
Florida Beer Company, Porter 5.75  
Motorworks Brewery, Vienna 5.75

+ 8.25 PER PERSON

**FIESTA**  
Cheddar cheese blend with lager beer, salsa and jalapeño peppers, made as spicy as you like. 8.25 per person

**CLASSIC ALPINE**  
Aged Gruyère, Raclette and fontina cheeses blended with white wine and fresh garlic and finished with a dash of nutmeg. 9.25 per person **GF**

**FRESH SPINACH & ARTICHOKE CHEESE**  
Fontina and Butterkäse cheeses, fresh spinach, artichoke hearts and garlic. 8.50 per person **GF**

**QUATTRO FORMAGGIO**  
Butterkäse and fontina cheeses, roasted garlic, basil and tomato pestos, mozzarella and Parmesan. 8.50 per person

**MEDITERRANEAN**  
A creamy blend of garlic, shallots, dates and truffle oil mixed into our Classic Alpine cheese blend. 9.25 per person

**Premium Cheese Fondue Dippers**

Complement any of our award-winning cheese fondues with a selection of artisanal Italian meats. 3.50 per plate

===== **SMALL PLATES** =====

All small plates include seasonal vegetables and signature dipping sauces.

**FONDUE BY YOU**

Our Chef invites you to create your own combination of three small plates below. 21.95

**Make it a 4-course Fondue by You with your choice of cheese fondue, salad and chocolate fondue. 34.95**

**TERIYAKI-MARINATED SIRLOIN** 9.25

**SESAME-CRUSTED AHI TUNA** 9.95 **GF**

**FILET MIGNON** 11.25 **GF**

**ANDOUILLE SAUSAGE** 7.25 **GF**

**WILD MUSHROOM SACCHETTI** 6.95

**CERTIFIED ANGUS BEEF® SIRLOIN** 10.50 **GF**

**CHICKEN POTSTICKERS** 6.95

**FEATURED PASTA** 7.95

**HONEY ORANGE DUCK BREAST** 7.95 **GF**

**KEY WEST SHRIMP** 11.95

**MEMPHIS-STYLE BBQ PORK MEDALLION** 7.95 **GF**

**ALL-NATURAL BREAST OF CHICKEN** 7.50 **GF**

**PACIFIC WHITE SHRIMP** 10.95 **GF**

**SALMON FILET** 8.25 **GF**

**ROASTED GARLIC CHICKEN BREAST** 8.50

=====**Add a cold lobster tail for 12.50**=====



Select one cheese fondue per cooktop.



Select your individual salad.

**4-COURSE EXPERIENCE**



Select your individual entrée from below.



Select one chocolate fondue per cooktop.

**THE CLASSIC**  
Our most popular combination! Certified Angus Beef® sirloin, Memphis-style BBQ pork medallion, Pacific white shrimp, herb-crusted all-natural breast of chicken and teriyaki-marinated sirloin. 39.50 **GF - Request substitution for teriyaki-marinated sirloin.**

**SURF & TURF**  
A succulent cold water lobster tail paired with premium filet mignon and wild mushroom sacchetti. 47.95 **GF - Request substitution for sacchetti.**

**FRENCH QUARTER**  
Premium filet mignon, all-natural breast of chicken and Pacific white shrimp seasoned with Cajun spices and accompanied by flavorful Andouille sausage. 34.50 **GF**

**GOOD EARTH VEGETARIAN**  
Edamame or onion rings, artichoke hearts, baby Portobello mushrooms, asparagus, Thai peanut-marinated tofu, featured pasta and wild mushroom sacchetti. 32.95 *As an individual entrée 18.95* **GF - Request substitution for tofu, pasta and sacchetti.**

**SARASOTA BIG NIGHT OUT**  
Cold water lobster tail(s), teriyaki-marinated sirloin, Memphis-style BBQ pork medallion, Key West shrimp, roasted garlic chicken breast and featured pasta. 48.50 *Per couple 94.95*

**LAND & SEA**  
Premium filet mignon, herb-crusted chicken and Pacific white shrimp. 29.95 **GF**

■■■■■■■■■■ **COOKING STYLES** ■■■■■■■■■■

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

**SEASONED COURT BOUILLON**  
Fresh, seasoned vegetable broth. **Complimentary GF**

**MOJO**  
Caribbean-seasoned bouillon with a distinctive fresh-garlic flavor and a citrus flair. 3.95 per pot **GF**

**MISO**  
Asian-style broth with accents of ginger, scallions, sriracha and sesame oil. 3.95 per pot **GF**

**COQ AU VIN**  
Burgundy wine infused with fresh herbs, spices and mushrooms. 4.95 per pot **GF**

**BOURGUIGNONNE**  
European-style fondue in cholesterol-free / 0g trans-fat canola oil. Served with tempura and sesame batters. 5.95 per pot **GF - request no batters.**

**DON'T FORGET ABOUT THE CHOCOLATE**

Your experience wouldn't be complete without chocolate fondue, of course. See our dessert menu for all the decadent details.



The Melting Pot is a proud supporter of St. Jude Children's Research Hospital®. Together with our guests, we have raised over \$9 million for the kids of St. Jude.

Before placing your order, please inform your server if a person in your party has a food allergy. An 18% gratuity will be added for parties of 8 or more.

**SIGNATURE ITEM**  
**SARASOTA FAVORITE**  
**GF GLUTEN-FREE ITEM**

\*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.

# SPECIALTY COCKTAILS

## YIN & YANG MARTINI

The perfect balance! Godiva White Chocolate Liqueur & Stoli Vanil Vodka blended with ice cream then topped with chocolate shavings. 8.95 **GF**

## LEMON BERRY MOJITO

We shake up the classic mojito with Bacardi Limon & wildberry purée for a light & tasty blend of berries & citrus. 6.95 **GF**

## LOVE MARTINI

Love at first sip! Malibu Rum, peach schnapps, cranberry juice & fresh strawberries. 8.95 **GF**

## JALAPALOMA

We added a little kick to this south of the border cocktail! Avión Silver Tequila is shaken with fresh grapefruit juice, fresh lime juice, agave nectar and one jalapeño slice for just a touch of heat. 7.95 **GF**

## LEMON CHILL

A refreshing citrus cocktail that tastes just like its name. Deep Eddy Lemon Vodka, fresh lime juice and simple syrup are combined and topped with ginger beer. 7.95 **GF**

## IRISH PEACH

John Jameson would be proud of this light and refreshing whiskey cocktail. We shake up Jameson Irish Whiskey with white peach syrup, fresh lemon juice and a dash of Angostura bitters for balance, then top it with ginger beer. 7.95 **GF**

## DEEP SOUTH TEA

A southern twist to the Long Island favorite! A refreshing blend of Absolut Citron Vodka, Malibu Coconut Rum, sweet & sour & fresh lemon, topped with a splash of Sprite & a floater of Deep Eddy Cranberry Vodka. 7.95 **GF**

## BLACKBERRY SAGE LEMONADE

A non-alcoholic, uniquely delicious blend of lemonade, blackberry & sage. 4.95  
Add a shot of BACARDI LIMON! 8.95 **GF**

## SAILOR'S PUNCH

Set sail for the high seas with this fun & fruity punch, a combination of Sailor Jerry Spiced Rum & orange & pineapple juices, topped with a trio of cherries. 7.95 **GF**

## BLUE MAI TAI

Bacardi Light, Captain Morgan, apricot brandy, blue curaçao, pineapple juice and sweet and sour mix with a 151 float. 7.95

## TIPSY TURTLE

A taste of the tropics! Bacardi Light, Myers's Dark, Captain Morgan Spiced and Malibu rums with orange and pineapple juices. 8.95

## CHOCOLATE FONTINI

Fondue in a glass! Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream and creamy milk chocolate. 7.95

## ESPRESSO MARTINI

Van Gogh Espresso Vodka, Baileys and Kahlua mixed to perfection. 8.95

## SARASOTA SUNRISE

Malibu Rum, amaretto, peach schnapps, Southern Comfort and pineapple and cranberry juices. 7.95

## M.P.'S GRAND SANGRIA

Our perfect blend of 14 Hands Cabernet, Skyy Blood Orange Vodka, Grand Marnier and a blend of fresh juices with a touch of cinnamon. 8.50 **GF**

## SUNSHINE SANGRIA

Try our light, bubbly version of white sangria, a blend of Malibu Coconut Rum, Chambord Raspberry Liqueur and Luccio Sparkling Moscato, topped with a spritz of orange and lemon. 8.95 **GF**

# WINE

GF - All wines are gluten free

## SPARKLING

|                                                                                       | 5 oz | 8 oz | Bottle |
|---------------------------------------------------------------------------------------|------|------|--------|
| <b>Luccio, Moscato d'Asti</b><br><i>Piedmont, Italy</i>                               | 7    | 10   | 30     |
| <b>Banfi, Brachetto d'Acqui, "Rosa Regale" (375ml)</b><br><i>Piedmont, Italy</i>      |      |      | 18     |
| <b>Banfi, Brachetto d'Acqui, "Rosa Regale"</b><br><i>Piedmont, Italy</i>              |      |      | 40     |
| <b>Avissi, Prosecco</b><br><i>Veneto, Italy</i>                                       |      |      | 28     |
| <b>Michelle, Brut</b><br><i>Columbia Valley, WA</i>                                   | 7    | 10   | 26     |
| <b>Freixenet, Brut, Cava, "Cordon Negro" (187ml)</b><br><i>Cava, Catalonia, Spain</i> |      |      | 8      |
| <b>Korbel, Brut</b><br><i>California</i>                                              |      |      | 38     |

## SWEET WHITE / BLUSH

|                                                                            | 5 oz | 8 oz | Bottle |
|----------------------------------------------------------------------------|------|------|--------|
| <b>Domino, Moscato</b><br><i>California</i>                                |      |      | 24     |
| <b>Beringer, White Zinfandel</b><br><i>California</i>                      | 6    | 9    | 22     |
| <b>New Age, White</b><br><i>San Rafael, Mendoza, Argentina</i>             |      |      | 26     |
| <b>Schmitt Söhne, Riesling, Spätlese, "P. M."</b><br><i>Mosel, Germany</i> |      |      | 32     |
| <b>Pacific Rim, Riesling</b><br><i>Columbia Valley, WA</i>                 | 7    | 10   | 26     |
| <b>Conundrum</b><br><i>California</i>                                      |      |      | 49     |
| <b>Sokol Blosser, "Evolution"</b><br><i>USA</i>                            |      |      | 44     |

## CHARDONNAY

|                                                                   | 5 oz | 8 oz | Bottle |
|-------------------------------------------------------------------|------|------|--------|
| <b>KJ, Chardonnay, "Vintner's Reserve"</b><br><i>California</i>   | 8    | 11   | 31     |
| <b>Chateau St. Jean, Chardonnay, "Bijou"</b><br><i>California</i> | 7    | 10   | 25     |
| <b>DarkHorse, Chardonnay</b><br><i>California</i>                 |      |      | 26     |
| <b>Frei Brothers, Chardonnay</b><br><i>Sonoma County, CA</i>      |      |      | 44     |

## OTHER WHITES

|                                                                        | 5 oz | 8 oz | Bottle |
|------------------------------------------------------------------------|------|------|--------|
| <b>Maso Canali, Pinot Grigio</b><br><i>Trentino, Italy</i>             | 8    | 11   | 31     |
| <b>Santa Margherita, Pinot Grigio</b><br><i>Alto Adige, Italy</i>      |      |      | 49     |
| <b>Starborough, Sauvignon Blanc</b><br><i>Marlborough, New Zealand</i> | 7    | 10   | 28     |
| <b>Chloe, Pinot Grigio</b><br><i>Valdadige, Veneto, Italy</i>          | 7    | 10   | 28     |
| <b>Hanna, Sauvignon Blanc</b><br><i>Russian River Valley, CA</i>       |      |      | 45     |
| <b>10 Span, Pinot Gris</b><br><i>Monterey County, CA</i>               |      |      | 26     |
| <b>Banfi, Bianco, "Centine"</b><br><i>Tuscany, Italy</i>               |      |      | 32     |

## CABERNET SAUVIGNON

|                                                                      | 5 oz | 8 oz | Bottle |
|----------------------------------------------------------------------|------|------|--------|
| <b>Joel Gott, Cabernet, "815"</b><br><i>California</i>               | 8    | 11   | 34     |
| <b>Noble Vines, Cabernet, "337"</b><br><i>Lodi, CA</i>               |      |      | 40     |
| <b>14 Hands, Cabernet</b><br><i>Columbia Valley, WA</i>              | 7    | 10   | 24     |
| <b>KJ, Cabernet, "Vintner's Reserve"</b><br><i>Sonoma County, CA</i> |      |      | 44     |
| <b>J. Lohr, Cabernet, "Seven Oaks"</b><br><i>Paso Robles, CA</i>     |      |      | 30     |

## PINOT NOIR / MERLOT

|                                                                  | 5 oz | 8 oz | Bottle |
|------------------------------------------------------------------|------|------|--------|
| <b>Mirassou, Pinot Noir</b><br><i>California</i>                 |      |      | 28     |
| <b>Belle Ambiance, Pinot Noir</b><br><i>California</i>           | 7    | 10   | 24     |
| <b>Meiomi, Pinot Noir</b><br><i>California</i>                   |      |      | 36     |
| <b>Rex Goliath, Merlot, "Free Range"</b><br><i>California</i>    |      |      | 24     |
| <b>Greystone, Merlot</b><br><i>California</i>                    | 7    | 10   | 26     |
| <b>Tangley Oaks, Merlot, "Lot #11"</b><br><i>Napa Valley, CA</i> |      |      | 38     |
| <b>Decoy by Duckhorn, Merlot</b><br><i>Sonoma County, CA</i>     |      |      | 50     |

## OTHER REDS

|                                                                            | 5 oz | 8 oz | Bottle |
|----------------------------------------------------------------------------|------|------|--------|
| <b>Rex Goliath, Red Moscato, "Free Range"</b><br><i>Argentina</i>          |      |      | 24     |
| <b>Louis Jadot, Beaujolais-Villages</b><br><i>Beaujolais, France</i>       |      |      | 30     |
| <b>Dreaming Tree, Red, "Crush"</b><br><i>North Coast, CA</i>               | 7    | 10   | 26     |
| <b>Banfi, Chianti Superiore</b><br><i>Tuscany, Italy</i>                   |      |      | 32     |
| <b>Campo Viejo, Tempranillo, Reserva</b><br><i>Rioja, Spain</i>            |      |      | 32     |
| <b>Penfolds, Shiraz, "Koonunga Hill"</b><br><i>South Eastern Australia</i> |      |      | 26     |
| <b>Ménage à Trois, Red, "Midnight"</b><br><i>California</i>                | 7    | 10   | 28     |
| <b>Coppola, Claret, "Diamond Collection"</b><br><i>California</i>          | 9    | 12   | 36     |
| <b>Louis Bernard, Châteauneuf-du-Pape</b><br><i>Rhône, France</i>          |      |      | 50     |
| <b>Lafite, "Réserve Spéciale"</b><br><i>Bordeaux, France</i>               |      |      | 40     |
| <b>Zen of Zin, Zinfandel</b><br><i>California</i>                          |      |      | 30     |
| <b>Portillo, Malbec</b><br><i>Alto Valle de Uco, Mendoza, Argentina</i>    | 7    | 10   | 28     |
| <b>Concannon, Petite Sirah</b><br><i>California</i>                        | 8    | 11   | 29     |

# CRAFT BEER

Angry Orchard, "Crisp Apple" (Cincinnati, OH) 5.00

Bell's, Amber (Comstock, MI) 6.50

Cigar City, Brown Ale, "Maduro" (Tampa, FL) 6.00

Darwin, Wheat Ale, Tangerine, "Circa 1926"

(Bradenton, FL) 6.00

Florida Beer Company, Porter,

"Gaspar's Porter" (Cape Canaveral, FL) 6.00

JDub's, IPA, "Up Top!" (Sarasota, FL) 6.00

JDub's, Kölsch, "Poolside" (Sarasota, FL) 6.00

Lagunitas, "Seasonal Selection" 22.5 oz (Petaluma, CA) 17.00

Motorworks Brewery, Vienna,

"V-Twin Lager" (Bradenton, FL) 6.25

Rogue, "Seasonal Selection" 22 oz (Newport, OR) 17.00

## OTHER SELECTIONS

Bud, Light 4.00 | Clausthaler, N/A 4.00

Heineken 5.00 | Michelob, Ultra 4.00

Stella Artois, Lager 4.50 | Yuengling, Lager 4.00

## 4-COURSE FLIGHTS

Four 3 oz pours to enhance your experience.

### Classic Flight

Cheese | Chloe, Pinot Grigio  
Salad | Starborough, Sauvignon Blanc  
Entrée | Francis Ford Coppola, Claret  
Chocolate | Ménage à Trois, Red, "Midnight"  
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### Sarasota Flight

Cheese | KJ, Chardonnay, "Vintner's Reserve"  
Salad | Maso Canali, Pinot Grigio  
Entrée | Joel Gott, Cabernet, "815"  
Chocolate | Concannon, Petite Sirah  
14