



RESTAURANT WEEK

VA BEACH MELTING POT

cheese fondue

Choose one cheese fondue below or from our dinner menu. Served with artisan breads and seasonal fruit and veggies for dipping.

Classic Alpine

Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg

Fiesta

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Housemade Salsa, Jalapeño

Quattro Formaggio

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos

salad

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

Caesar

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

California

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

Melting Pot House

Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

The Classic

Shrimp, Memphis-Style Dry Rub Pork, Teriyaki-Marinated Steak, Garlic Pepper Steak, Herb-Crusted Chicken Breast

\$35 per person

Tax and gratuity not included.



Virginia Beach
RESTAURANT WEEK
JANUARY 20-26, 2025

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.