



The Melting Pot®

a fondue restaurant

Dip into something different.™

8229 GERMANTOWN AVE.
PHILADELPHIA, PA 19118
215-242-3003

SUN-THURS 5:00 TO 10:00 PM
FRI & SAT 5:00 TO 11:00 PM

RESERVATIONS ARE RECOMMENDED

CHEESE FONDUE

FRESH BREADS, VEGETABLES AND APPLES ARE SERVED FOR DIPPING.

CHEDDAR CHEESE FONDUE

AGED MEDIUM SHARP CHEDDAR AND EMMENTHALER CHEESES, LAGER BEER, GARLIC AND SEASONINGS.

TRADITIONAL SWISS CHEESE FONDUE

GRUYERE AND EMMENTHALER SWISS CHEESES, WHITE WINE, A TOUCH OF GARLIC, NUTMEG, FRESH LEMON AND KIRSCHWASSER.

FIESTA CHEESE FONDUE

CHEDDAR CHEESE WITH THE FLAVOR OF MEXICAN HERBS, SPICES, JALAPENO PEPPERS AND SALSA. SERVED WITH CRISP TORTILLA CHIPS...AND WE'LL MAKE IT AS SPICY AS YOU LIKE.

11.00 (SERVES 1-2) EACH ADDITIONAL PERSON 5.50

SALADS

MUSHROOM SALAD, CHEF'S SALAD, CALIFORNIA SALAD.

A LA CARTE 5.00

FONDUE FOR TWO

A THREE COURSE FONDUE EXPERIENCE... INCLUDES THE CHEESE FONDUE COURSE, SALAD COURSE AND ENTRÉE COURSE

THE CLASSIC

48.00

CHOICE TENDERLOIN, SHRIMP, TERIYAKI SIRLOIN, BONELESS BREAST OF CHICKEN AND FRESH FISH FILLET. SALMON IS ACCOMPANIED WITH THE COURT BOUILLON & COQ AU VIN STYLES OF THE CLASSIC.

SAUCES: SPICY COCKTAIL, MESQUITE BARBECUE, TERIYAKI GLAZE, GINGER PLUM.

SURF & TURF

MARKET PRICE

SAVOR THE FLAVORS OF SUCCULENT TWIN LOBSTER TAILS, TENDER MEDALLIONS OF CENTER CUT FILET MIGNON AND PORTOBELLO MUSHROOMS.

SAUCES: GARLIC DIJON BUTTER, GORGONZOLA PORT, BASIL PESTO, SHERRIED AU POIVRE.

PACIFIC RIM

50.00

TERIYAKI MARINATED CHOICE SIRLOIN, SHRIMP, PEPPERED PORK TENDERLOIN, MARINATED BREAST OF DUCK, BONELESS BREAST OF CHICKEN AND POTSTICKERS

SAUCES: THAI PEANUT, TERIYAKI GLAZE, GINGER PLUM

FONDUE COOKING STYLE SELECTIONS:

FONDUE COURT BOUILLON, TRADITIONAL FONDUE, COQ AU VIN

ENTREES

THE FRENCH QUARTER

ANDOUILLE SAUSAGE, SHRIMP, TENDERLOIN AND CHICKEN IN A CAJUN BLEND

TERIYAKI SALMON

TERIYAKI MARINATED CHOICE SIRLOIN

BREAST OF CHICKEN

BONELESS BREAST OF CHICKEN

CENTER CUT

MEDALLIONS OF CENTER CUT FILET MIGNON

SHRIMP & SIRLOIN

TERIYAKI MARINATED SHRIMP & SIRLOIN

TWIN LOBSTER TAILS

TWO LOBSTER TAILS WITH GARLIC DIJON BUTTER

THE VEGETARIAN

SEASONAL VEGETABLES, PORTOBELLO MUSHROOMS, AND SPINACH & GORGONZOLA RAVIOLI

SEAFOOD TRIO

SHRIMP, SCALLOPS AND FRESH FISH FILLET