

# THE MELTING POT

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

## FIRST COURSE

California Salad

*Raspberry Vinaigrette*

The Melting Pot House Salad

Caesar Salad

## ADD CHEESE FONDUE COURSE

\$10.00 Per Person

Buffalo Wisconsin Trio OR Any Of Our Cheese Fondues

*Cheese Fondues Are Accompanied By Dippers Of Apples, Fresh Breads, Vegetable Crudités*

## SECOND COURSE

*Entree Fondues Are Accompanied By Mushroom Caps, Herb & Parmesan Roasted Potatoes, Broccoli Florets And An Exotic Assortment Of Handmade Dipping Sauces*

*Sample Each Below, Served On Platter For 2*

Garlic Pepper Filet Mignon

Pacific White Shrimp

Herb De Provence Chicken

Teriyaki Marinated Sirloin

Mushroom Ravioli

*Cooking Styles*

*Choose Any Cook Style But We Recommend, Court Bouillon, Mojo, Or Coq Au Vin*

## THIRD COURSE

White Chocolate Key Lime Pie

Milk, White, OR Dark Chocolate Fondue Creations

*Dessert Fondues Accompanied By Dippers Of Strawberries, Bananas,*

*Blondies, Pineapple, Pound Cake, Brownies, Waffles, Marshmallows, Rice Krispy Treats*



**\$1.00 FROM THIS MEAL  
DIRECTLY BENEFITS**  
SOUTHWEST FLORIDA CHAPTER  
**BLESSINGS IN A  
BACKPACK**  
#DINWITHPURPOSE

**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

**THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.**  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.