cheese
GREEN GODDESS CHEDDAR (338 cal).
Aged Cheddar | Emmenthaler | Lager Beer | Garlic | Green Goddess | Black Pepper
GF with Redbridge beer
WISCONSIN CHEDDAR (347 cal) 9.95
Aged Cheddar | Emmenthaler | Sam Adams Boston Lager* | Garlic | Spices
GF with Redbridge beer
ALPINE CLASSIC (368 cal) 10.95 GF
Gruyère | Raclette | Fontina | White Wine | Garlic | Nutmeg
ARTICHOKE SPINACH (303 cal) 10.45 GF
Butterkäse | Fontina | Parmesan | Spinach | Artichoke Hearts | Garlic
BACON & BRIE (347 cal) 10.95 GF
Baby Brie | Gruyère | Raclette | Fontina | White Wine | Bacon | Lemon | Scallions
FIESTA (331 cal) 9.95
Aged Cheddar | Emmenthaler | Lager Beer | Housemade Salsa | Jalapeno
GF with Redbridge beer
GREEN GODDESS CHEDDAR (338 cal) 10.35
Aged Cheddar | Emmenthaler | Lager Beer | Garlic | Green Goddess | Black Pepper
GF with Redbridge beer
WISCONSIN TRIO (374 cal) 10.95 GF
Butterkäse | Fontina | Gorgonzola | White Wine | Sherry | Shallots | Scallions

salad
WATERMELON & FETA (339 cal) 6.95 GF
Watermelon | Red Onion | Feta | Balsamic Glaze
Teryaki-Marinated Sirloin
Honey Cinnamon Pork
Lemon Garlic Shrimp
Add a Cold Water Lobster Tail (110 - 152 cal) 43.95 GF

entée*
ALL NATURAL CHICKEN BREAST* (60 - 80 cal) 9.95 GF
Honey Orange Duck Breast* (55 - 78 cal) GF
Smoky Andouille Sausage* (206 - 222 cal) GF
Cajun Chicken* (59 - 61 cal) GF
Herb-Crusted Chicken Breast* (92 - 122 cal) GF
Honey Cinnamon Pork* (153 - 195 cal) GF

4-course experience
Includes four courses: cheese fondue, salad, an entée below and chocolate fondue.
Add a Cold Water Lobster Tail to Any Entrée (110 - 152 cal) 13.95 GF

THE CLASSIC* (415 - 488 cal) 44.95
Garlic Pepper Sirloin | Shrimp | Memphis-Style Dry Rub Pork | Teryaki-Marinated Sirloin | Herb-Crusted Chicken Breast
GF request substitute for teryaki sirloin and herb chicken
STEAK LOVERS* (422 - 490 cal) 43.95
Premium Filet Mignon | Teryaki-Marinated Sirloin | Garlic Pepper Sirloin
GF request substitute for teryaki sirloin
GOOD EARTH VEGETARIAN* (466 - 535 cal)
Four-Course 42.95 | Entrée only 32.95.
Edamame or Onion Rings | Artichoke Hearts | Vegetable Polpettes | Fresh Asparagus | Ginger Teryaki Tofu | Wild Mushroom Sauté

create your own
Choose any combination of three or four items below to Create Your Own Entree.

SELECT THREE ITEMS: 32.95 as an entree
42.95 as a four-course

SELECT FOUR ITEMS: 35.95 as an entree
45.95 as a four-course

PORK & POULTRY
All-Natural Chicken Breast* (67 - 89 cal) GF
Memphis-Style Dry Rub Pork* (80 - 104 cal) GF
Honey Orange Duck Breast* (55 - 78 cal) GF
Smoky Andouille Sausage* (206 - 222 cal) GF
Cajun Chicken* (59 - 61 cal) GF
Herb-Crusted Chicken Breast* (92 - 122 cal) GF
Honey Cinnamon Pork* (153 - 195 cal) GF

BEEF
Teryaki-Marinated Sirloin* (338 - 350 cal)
Premium Filet Mignon* (151 - 181 cal) GF
Cajun Filet Mignon* (270 - 312 cal) GF
Garlic Pepper Sirloin* (252 - 294 cal) GF

SEAFOOD
Sesame-Crusted Ahi Tuna* (124 - 158 cal) GF
Shrimp* (52 - 59 cal) GF
Atlantic Salmon Filet* (51 - 135 cal) GF
Cajun Shrimp* (253 - 144 cal) GF
Cold Water Lobster Tail (110 - 152 cal) 43.95 GF

PASTA & VEGETABLES
Chicken & Vegetable Polpettes* (105 - 142 cal)
Wild Mushroom Sauté* (175 - 187 cal)
Sun-Dried Tomato & Mascarpone Ravioli* (196 - 231 cal)
Vegetable Polpettes* (214 - 255 cal)
Ginger Teryaki Tofu* (117 - 159 cal)

signature item
addison dallas favorite
GF gluten-free item

farm fresh salads
THE MELTING POT HOUSE (248 - 255 cal) 6.95
Romaine | Iceberg | Cheddar | Tomatoes | Croutons | Scallions | Sliced Egg | Choice of Housemade Dressing
GF without croutons
CALIFORNIA (355 cal) 6.95 GF
Mixed Greens | Candied Pecans | Gorgonzola | Tomatoes | Housemade Raspberry Walnut Vinaigrette
CAESAR (325 cal) 6.95
Romaine | Parmesan | Croutons | Caesar Dressing | Parmesan-Dusted Pine Nuts
GF without croutons
WATERMELON & FETA (339 cal) 6.95 GF
Watermelon | Red Onion | Feta | Balsamic Glaze

cooking styles
Prepare your entrées with any of our complimentary cooking styles. Choose one style per cooktop.
NEW CAST IRON GRILL GF
Tabletop Grilling
COURT BOUILLON GF
Seasoned Vegetable Broth
MOJO GF
Caribbean-Inspired | Garlic | Cilantro | Citrus
COQ AU VIN GF
Burgundy Wine | Mushrooms | Scallions | Garlic
BOURGOGNONNE
European Style | Canola Oil | Panko | Sesame Tempura Batter
GF without batter and panko

The best of addison dallas
dip into our locally-crafted four-course experience, hand-selected with our guests in mind.
individual 52.00 | per couple 125.00

4-course experience
Includes four courses: cheese fondue, salad, an entree below and chocolate fondue.
Add a Cold Water Lobster Tail to Any Entrée (110 - 152 cal) 13.95 GF
wine

GF all wines are gluten free

SPARKLING
Luccio, Moscato d’Asti, Italy
7 7 27

SWEET WHITE + BLUSH
Beringer, White Zinfandel, California
7 9 26
Schmitt Söhne, Spätlesen, “P. M.”, Mosel, Germany
8 10 30
Kung Fu Girl, Riesling, Dry, Washington
7 9 27

CHARDONNAY
KJ, Chardonnay, “Vintner’s Reserve”, California
12 14 40
Souveran, Chardonnay, California
8 10 30

OTHER WHITES + ROSÉ
Maso Canali, Pinot Grigio, Trentino, Italy
8 10 30
Mezzacorona, Pinot Grigio, Vigneti delle Dolomiti, Italy
7 9 28
Starborough, Sauvignon Blanc, Marlborough, New Zealand
8 10 30

wine flights

four 3 oz pours

CLASSIC FLIGHT (326 cal)
Cheese | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée | The Montery, Pinot Noir
Chocolate | Decoy by Duckhorn, Merlot
ADDISON DALLAS FLIGHT (350 cal)
Cheese | Two Acres, Grenache
Salad | Two Acres, Chardonnay
Entrée | 14 Hands, Cabernet
Chocolate | Greystone, Merlot

sangria

SUNSHINE SANGRIA (312 cal)
Malibu Coconut Rum | Chambord Raspberry
Liqueur | Luccio Sparkling Moscato | Muddled
Strawberries | Orange and Lemon Juice

TMP’S GRAND SANGRIA (309 cal)
14 Hands Cabernet | Sky Blue Blood Orange Vodka
| Cointreau | Fresh Juices | Cinnamon

local favorites

HARDWOOD PUNCH (501 cal) 9.95 GF
Malibu Rum | Triple Sec | Mango Syrup | Pineapple, Orange and Cranberry Juices

CUCUMBER MARTINI (416 cal) 8.95 GF
Effen Cucumber Vodka | Lemon Juice
| Simple Syrup | Fresh Mint | Fresh Cucumber Garnish

WATERMELON COOLER (316 cal) 5.00 GF
Cucumber | Watermelon | White Cranberry Juice | Lime | Sprite

sangria

SUNSHINE SANGRIA (312 cal) 9.95 GF
Malibu Coconut Rum | Chambord Raspberry
Liqueur | Luccio Sparkling Moscato | Muddled
Strawberries | Orange and Lemon Juice

OTHER WHITES + ROSÉ (Cont)
Ste. Michelle, Rosé, Columbia Valley, Washington
8 10 30
CABERNET SAUVIGNON
Concannon, Cabernet, Paso Robles, California
9 11 34
14 Hands, Cabernet, Columbia Valley, Washington
9 11 34
PINOT NOIR + MERLOT
Meomi, Pinot Noir, California
13 15 42
The Monterey, Pinot Noir, Monterey County, California
9 11 35
Greystone, Merlot, California
9 11 35
Decoy by Duckhorn, Merlot, Sonoma County, California
12 14 40

OTHER REDS
Portillo, Malbec, Valle de Uco, Argentina
9 11 35
19 Crimes, Red, South Eastern Australia
8 10 30

Please find a listing of our beer selections on our beverage menu.