

# 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 104.00

## cheese

**GREEN GODDESS CHEDDAR** (428 cal)  
Aged Cheddar | Emmenthaler | Lager Beer | Garlic | Green Goddess | Black Pepper  
**GF** with Redbridge beer

Served with complimentary charcuterie board.

## salad

**WATERMELON & FETA** (139 cal) **GF**  
Watermelon | Red Onion | Feta | Balsamic Glaze

## entrée\*

(657 - 825 cal)  
Teriyaki-Marinated Sirloin | All-Natural Chicken Breast  
Honey Cinnamon Pork | Wild Mushroom Sacchetti  
Lemon Garlic Shrimp  
**Add a Cold Water Lobster Tail** (110 - 152 cal) +13.95 **GF**

## chocolate

**BANANAS FOSTER** (345 cal) **GF**  
White Chocolate | Bananas | Dulce De Leche | Cinnamon | Flambéed

## cheese fondue

Served with artisan breads and seasonal fruits & veggies. (184 cal)  
Choose one cheese per cooktop. Priced per person. Gluten-free dippers available upon request.



**WISCONSIN CHEDDAR** (347 cal) 9.95  
Aged Cheddar | Emmenthaler | Sam Adams Boston Lager® | Garlic | Spices  
**GF** with Redbridge beer

**CLASSIC ALPINE** (368 cal) 10.95 **GF**  
Gruyère | Raclette | Fontina | White Wine | Garlic | Nutmeg

**SPINACH ARTICHOKE** (302 cal) 10.25 **GF**  
Butterkäse | Fontina | Parmesan | Spinach | Artichoke Hearts | Garlic

**BACON & BRIE** (427 cal) 10.95 **GF**  
Baby Brie | Gruyère | Raclette | Fontina | White Wine | Bacon | Lemon | Scallions

**FIESTA** (321 cal) 9.95  
Aged Cheddar | Emmenthaler | Lager Beer | Housemade Salsa | Jalapeño  
**GF** with Redbridge beer

**GREEN GODDESS CHEDDAR** (428 cal) 10.25  
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

### CHARCUTERIE BOARD

Complement your cheese fondue with our selection of premium cured meats, artisan crackers and accompaniments.  
(243 cal) 12.95 **GF** without artisan crackers

## 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** (125 cal) 6.95 **GF**  
Mixed Greens | Candied Pecans | Gorgonzola | Tomatoes | Housemade Raspberry Walnut Vinaigrette

**CAESAR** (172 cal) 6.95  
Romaine | Parmesan | Croutons | Caesar Dressing | Parmesan-Dusted Pine Nuts  
**GF** without croutons

**WATERMELON & FETA** (139 cal) 6.95 **GF**  
Watermelon | Red Onion | Feta | Balsamic Glaze

## 4-course experience

Includes four courses: cheese fondue, salad, an entrée below and chocolate fondue.

**Add a Cold Water Lobster Tail to Any Entrée** (110 - 152 cal) 13.95 **GF**

**THE CLASSIC\*** (455 - 498 cal) 44.95  
Garlic Pepper Sirloin | Shrimp | Memphis-Style Dry Rub Pork | Teriyaki-Marinated Sirloin | Herb-Crusted Chicken Breast  
**GF** request substitute for teriyaki sirloin and herb chicken

**STEAK LOVERS\*** (422 - 490 cal) 43.95  
Premium Filet Mignon | Teriyaki-Marinated Sirloin | Garlic Pepper Sirloin  
**GF** request substitute for teriyaki sirloin

**GOOD EARTH VEGETARIAN\*** (466 - 591 cal)  
Four-Course 40.25 | Entrée only 30.25  
Edamame or Onion Rings | Artichoke Hearts | Vegetable Polpettes | Fresh Asparagus | Ginger Teriyaki Tofu | Wild Mushroom Sacchetti

## create your own

Choose any combination of three or four items below to Create Your Own Entrée.

### SELECT THREE ITEMS:

32.95 as an entrée  
42.95 as a four-course

### SELECT FOUR ITEMS:

35.95 as an entrée  
45.95 as a four-course

### PORK & POULTRY

All-Natural Chicken Breast\* (47 - 89 cal) **GF**  
Memphis-Style Dry Rub Pork\* (60 - 101 cal) **GF**  
Honey Orange Duck Breast\* (55 - 97 cal) **GF**  
Smoky Andouille Sausage\* (206 - 221 cal) **GF**  
Cajun Chicken\* (99 - 141 cal) **GF**  
Herb-Crusted Chicken Breast\* (81 - 122 cal)  
Honey Cinnamon Pork\* (153 - 195 cal) **GF**

### BEEF

Teriyaki-Marinated Sirloin\* (108 - 150 cal)  
Premium Filet Mignon\* (119 - 161 cal) **GF**  
Cajun Filet Mignon\* (170 - 212 cal) **GF**  
Garlic Pepper Sirloin\* (152 - 194 cal) **GF**

### SEAFOOD

Sesame-Crusted Ahi Tuna\* (114 - 156 cal) **GF**  
Shrimp\* (50 - 92 cal) **GF**  
Atlantic Salmon Filet\* (151 - 193 cal) **GF**  
Cajun Shrimp\* (103 - 144 cal) **GF**  
Cold Water Lobster Tail\* (110 - 152 cal) +13.95 **GF**  
Lemon Garlic Shrimp\* (90 - 132 cal) **GF**

### PASTA & VEGETABLES

Chicken & Vegetable Potstickers\* (100 - 142 cal)  
Wild Mushroom Sacchetti\* (175 - 187 cal)  
Sun-Dried Tomato & Mascarpone Ravioli\* (176 - 191 cal)  
Vegetable Polpettes\* (214 - 255 cal)  
Ginger Teriyaki Tofu\* (117 - 159 cal)

## 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

**BOURGUIGNONNE**  
European Style | Canola Oil | Panko | Sesame Tempura Batter  
**GF** without batter and panko

signature item addison dallas 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. Before placing your order, please inform your server if a person in your party has a food allergy. Our canola oil is cholesterol free and contains 0g of trans fat. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

# wine

sparkling: 5oz 123 - 123 cal | 8oz 196 - 196 cal | bottle 622 - 622 cal    red: 5oz 121 - 132 cal | 8oz 194 - 211 cal | bottle 615 - 668 cal  
white: 5oz 109 - 121 cal | 8oz 175 - 194 cal | bottle 555 - 615 cal

**GF** all wines are gluten free

	5oz	8oz	Btl		5oz	8oz	Btl
<b>SPARKLING</b>				<b>OTHER WHITES + ROSÉ (Cont)</b>			
Luccio, Moscato d'Asti, Italy	7	7	27	Ste. Michelle, Rosé, Columbia Valley, Washington	8	10	30
<b>SWEET WHITE + BLUSH</b>				<b>CABERNET SAUVIGNON</b>			
Beringer, White Zinfandel, California	7	9	26	Concannon, Cabernet, Paso Robles, California	9	11	34
Schmitt Söhne, Spätlese, "P. M.", Mosel, Germany	8	10	30	14 Hands, Cabernet, Columbia Valley, Washington	9	11	34
Kung Fu Girl, Riesling, Dry, Washington	7	9	27	<b>PINOT NOIR + MERLOT</b>			
<b>CHARDONNAY</b>				Meiomi, Pinot Noir, California	13	15	42
KJ, Chardonnay, "Vintner's Reserve", California	12	14	40	The Monterey, Pinot Noir, Monterey County, California	9	11	35
Souverain, Chardonnay, California	8	10	30	Greystone, Merlot, California	9	11	35
<b>OTHER WHITES + ROSÉ</b>				Decoy by Duckhorn, Merlot, Sonoma County, California	12	14	40
Maso Canali, Pinot Grigio, Trentino, Italy	8	10	30	<b>OTHER REDS</b>			
Mezzacorona, Pinot Grigio, Vigneti delle Dolomiti, Italy	7	9	28	Portillo, Malbec, Valle de Uco, Argentina	9	11	35
Starborough, Sauvignon Blanc, Marlborough, New Zealand	8	10	30	19 Crimes, Red, South Eastern Australia	8	10	30

# wine flights

four 3 oz pours

## CLASSIC FLIGHT (283 cal) 17.00 GF

Cheese | Mezzacorona, Pinot Grigio  
Salad | Kung Fu Girl, Riesling  
Entrée | The Monterey, Pinot Noir  
Chocolate | Decoy by Duckhorn, Merlot

## ADDISON DALLAS FLIGHT (298 cal) 16.50 GF

Cheese | Two Acres, Grenache  
Salad | Two Acres, Chardonnay  
Entrée | 14 Hands, Cabernet  
Chocolate | Greystone, Merlot

# sangria

## SUNSHINE SANGRIA (212 cal) 9.50 GF

Malibu Coconut Rum | Chambord Raspberry Liqueur | Luccio Sparkling Moscato | Muddled Strawberries | Orange and Lemon Juice

## TMP'S GRAND SANGRIA (209 cal) 9.95 GF

14 Hands Cabernet | Skyy Blood Orange Vodka | Cointreau | Fresh Juices | Cinnamon



Iconic cocktails crafted in the highest form, made from carefully selected, fresh and exceptional ingredients.

## TMP'S G&T (209 cal) 9.95 GF

The Botanist Gin | Liber & Co Premium Tonic | Club Soda | Lime

## AUTHENTIC MAI TAI (254 cal) 9.95 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

## FRESHLY-PICKED MARGARITA (326 cal) 10.95 GF

Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

## OLD FASHIONED:

### CLASSIC (175 cal) 9.95 GF

Jim Beam | Brown Sugar Cube | Bitters | Orange Peel | Filthy Cherry

### MODERN (195 cal) 10.95 GF

Knob Creek Rye Whiskey | Brown Sugar Cube | 18.21 Earl Grey Bitters | Orange Peel | Filthy Cherry

## THE MELTING POT MULE (235 cal) 9.95 GF

Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

Melting Pot Mule Mug 14.95

# classic TMP cocktails

## LOVE MARTINI (188 cal) 9.00 GF

Malibu Rum | Peach Schnapps | Cranberry Juice | Fresh Strawberries

## YIN & YANG MARTINI (361 cal) 10.95 GF

Godiva White Chocolate Liqueur | Svedka Vanil Vodka | Ice Cream | Chocolate Shavings

## LEMON BERRY MOJITO (157 cal) 9.00 GF

Bacardi Limon | Wildberry Purée | Mint Leaves | Lime | Club Soda

## WHISKEY THISTLE (217 cal) 9.75 GF

Jameson Irish Whiskey | White Peach | Raspberries | Lemon | Sprite

# local favorites

## HARDWOOD PUNCH (206 cal) 9.95 GF

Malibu Rum | Triple Sec | Mango Syrup | Pineapple, Orange and Cranberry Juices

## CUCUMBER MARTINI (146 cal) 8.95 GF

Effen Cucumber Vodka | Lemon Juice | Simple Syrup | Fresh Mint | Fresh Cucumber Garnish

## AUSTIN CITY LEMONADE (205 cal) 9.95 GF

Deep Eddy Lemon Vodka | Domaine de Canton Ginger Liqueur | Fresh Lemon Juice | Simple Syrup | Fresh Raspberries

# spirit-free

## THE BEE'S TEA (204 cal) 5.00 GF

Orange Juice | Honey | Lemon | Lavender Syrup | Iced Tea

## WATERMELON COOLER (91 cal) 5.00 GF

Cucumber | Watermelon | White Cranberry Juice | Lime | Sprite

## LAVA FLOW (248 cal) 5.00 GF

Strawberry Purée | Piña Colada Mix | Pineapple Juice

## PEACH BERRY LIMEADE (255 cal) 5.00 GF

Raspberry | Peach | Lime | Sprite

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

Please inform your server if you are gluten-free when ordering. This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated 11/06/2018. Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your individual calorie needs. Additional nutritional information provided upon request.