



RESTAURANT WEEK



Virginia Beach
RESTAURANT WEEK
JANUARY 16-25, 2026

cheese fondue

Please choose one cheese fondue. Served with artisan breads and seasonal fruit and veggies for dipping.

Fiesta

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

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Vegetable Bouillon, Spinach, Artichoke Hearts, Garlic, Tabasco®

Classic Alpine

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

salad

Enjoy one of our delicious salads 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.

Choice Cuts Combination

Teriyaki Steak • Herb Chicken Breast • Shrimp Filet Mignon

• Add a lobster tail to your entrée. \$15.00 •

cooking styles

Our entrées can be prepared with any of the premium cooking styles listed below.

Coq au Vin

Burgundy Wine, Mushrooms, Garlic

Court Bouillon

Seasoned vegetable broth, fresh veggies

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Traditional Oil

Seasoned batter & panko

\$35 per person

Tax and gratuity not included.

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.