

Melting Pot Towson

BALTIMORE COUNTY RESTAURANT WEEK 2025

3 Courses for \$35

CHEESE FONDUE

PLEASE CHOOSE ONE CHEESE FONDUE. SERVED WITH ARTISAN BREADS AND SEASONAL FRUIT AND VEGGIES FOR DIPPING.

WISCONSIN CHEDDAR

AGED CHEDDAR, EMMENTHALER,
SAM ADAMS BOSTON LAGER®,
GARLIC

LOADED BAKED POTATO CHEDDAR

AGED CHEDDAR, EMMENTHALER,
VEGETABLE BOUILLON, GREEN GODDESS,
GARLIC & WINE SEASONING, POTATOES,
BACON, SCALLIONS

SALAD

ENJOY A DELICIOUS SALAD 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

PETITE ENTRÉE

SERVED WITH SEASONAL VEGGIES AND SELECTION OF SIGNATURE DIPPING SAUCES

YOUR CHOICE OF 3 OF THE FOLLOWING:

TERIYAKI MARINATED STEAK
HERB-CRUSTED CHICKEN
SHRIMP
MEMPHIS DRY RUB PORK
WILD MUSHROOM PASTA

COOKING STYLE

CHOOSE ONE PER COOKTOP

COURT BOULLION

SAVORY SEASONED VEGGIE
BROTH WITH FRESH VEGGIES

GRILL

BE THE GRILL MASTER AT YOUR
TABLE

**ADD ANY CHOCOLATE FONDUE FROM OUR REGULAR DINNER
MENU FOR ONLY \$10 PER PERSON**