

The Melting Pot Restaurant Week Menu

Jan 29th- Feb 4th

\$48.95 Per Person

Featured Cocktail: Black and Blue Mojito \$12.95

Four Course Dinner Includes:

Cheese Fondue Course

Bourbon Bacon Cheddar: Yuengling Lager/Bourbon, Cheddar, Horseradish, Dry Mustard, Worcestershire, Bacon, Black Pepper, Scallions

Atomic Fiesta: Atomic Pumpkin Ale, Cheddar, Salsa, Jalapenos, Garlic, Tabasco, Black Pepper

Salad Course

You will have your choice of any of our signature salads.

Entree Course

- 1. The New Street:** Balsamic Glazed Filet Mignon, Teriyaki Marinated Steak, Rosemary Chicken, Lemon Pepper Shrimp
- 2. The Broad Street:** Lemon Pepper Shrimp, Garlic Pepper Steak, Salmon, Chicken Pot stickers
- 3. The Market Street:** Wild Mushroom Pasta, Asparagus, Zucchini, Impossible Polpettes, Summer Squash

All entrees served with fresh vegetables and a variety of homemade sauces
Complimentary Cooking Style: Court Bouillon & Coq Au Vin
Add a **Cold-Water Lobster Tail** for \$16.95

Chocolate Fondue Course

Moravian Star Chocolate: Milk Chocolate, Peanut Butter, Caramel

Bethlehem Star Chocolate: White Chocolate, Apple Pie Filling, Flambéed, Cinnamon, Graham Crackers

Kids \$29.95

Cheese, Entree, Chocolate

Entree: Teriyaki Steak, Chicken, Shrimp (and/or)

