The Melting Pot®

a fondue restaurant

Restaurant Week

May 31st - June 13th

$36 Per Person

Cheese Course

Bacon & Jalapeno Cheese

White wine vase with fresh garlic, shallots, a blend of Gruyere, Rachlette, and Fontina cheeses, smoky bacon, and jalapeno peppers.

Served with bread, vegetable crudites, and fresh-cut apples for dipping.

Salad Course

Choice of any gourment salad for $3

Entree Course

(Substitutions are encouraged and we can accommodate vegetarian, allergies, and special menu needs.)

Herb Marinated Chicken

Sweet and Spicy Shrimp

Peppercorn Filet

Wild Mushroom Sacchetti

Accompanied by an exotic assortment of vegetables and dipping sauces.

Dessert Course

Wildberry Dark & Dulce Chocolate Fondue

Dark chocolate mixed with a wildberry puree and dulce de leche

Served with blondies, Rice Krispie Treats, brownies, pound cake, encrusted marshmallows, and fruits for dipping.

SIZZLE SWFL RESTAURANT WEEK

Presented by Mercedes-Benz of Bonita Springs

$1 from every Restaurant Week meal benefits the Sizzle SWFL FGCU Food & Beverage Scholarship