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 Potstickers
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)