



111 N Central St Knoxville, Tennessee 37902

United States Phone: 865-971-5400 |

Enjoy our unique dining experience, prepared with exceptional, quality ingredients. Be sure to check out the local favorites, selected with our local guests in mind. Everything is priced per person except where noted.

The Best of Knoxville



Dip into our locally-crafted four-course experience, hand-selected with our guests in mind. Individual 54.95 | Per Couple 98.95

CHEESE FONDUE

LOADED BAKED POTATO CHEDDAR

Aged Cheddar | Emmenthaler | Vegetable Broth | Green Goddess | Garlic & Wine Seasoning | Potatoes | Bacon | Scallions

Gluten Free:

Served with: complimentary charcuterie board.

SALAD

BACON & BLEU SPINACH

Spinach | Tomatoes | Egg | Bacon | Gorgonzola | Housemade Buttermilk Bleu Cheese Dressing

Gluten Free

ENTRÉE

Teriyaki-Marinated Sirloin
Memphis-Style Dry Rub Pork
Old Bay® Scallops
Roasted Garlic Shrimp
Wild Mushroom Sacchetti

Add a Cold Water Lobster Tail +11.95 Gluten Free

CHOCOLATE FONDUE

ROCKY ROAD

Dark Chocolate | Marshmallow Crème | Candied Pecans | Flambéed

Gluten Free

Cheese Fondue



Served with artisan breads and seasonal fruits & veggies. Choose one cheese per cooktop.
Gluten-free dipper plate available upon request.
All cheese fondues are priced per person.

WISCONSIN CHEDDAR

Aged Cheddar | Emmenthaler | Sam Adams Boston Lager® | Garlic | Spices

Made with Kindred Creamery Cheese

FIESTA

Aged Cheddar | Emmenthaler | Lager Beer | Housemade Salsa | Jalapeño

Gluten Free: with Redbridge® beer
9.95

Gluten Free: *with Redbridge® beer*

9.95

LOADED BAKED POTATO CHEDDAR

Aged Cheddar | Emmenthaler | Vegetable Broth | Green Goddess | Garlic & Wine Seasoning | Potatoes | Bacon | Scallions

Gluten Free
9.95

CLASSIC ALPINE

Gruyère | Raclette | Fontina | White Wine | Garlic | Nutmeg

Gluten Free
9.95

CHARCUTERIE BOARD

Complement your cheese fondue with our selection of premium cured meats, artisan crackers and accompaniments.

Gluten Free: *without crackers*
12.95

VEGAN CHEESE

(275 cal)

Vegan Cheese | Redbridge Beer | Black Pepper | Garlic | Mustard

Gluten Free
9.95

BUFFALO WISCONSIN TRIO

Butterkäse | Fontina | Gorgonzola | White Wine | Sherry | Shallots | Frank's RedHot® Buffalo Wings Sauce

Gluten Free
9.95

SPINACH ARTICHOKE

Butterkäse | Fontina | Parmesan | Spinach | Artichoke Hearts | Garlic

Gluten Free
9.95

BACON MUSHROOM ALPINE

Gruyère | Raclette | Fontina | Crispy Bacon | Roasted Mushrooms

Gluten Free:
9.95

Farm Fresh Salads



Our delicious salads are made to order with our signature dressings.

THE MELTING POT HOUSE SALAD

Romaine | Iceberg | Cheddar | Tomatoes | Croutons | Scallions | Sliced Egg | Choice of Housemade Dressing

Gluten Free: *without croutons*

BACON & BLEU SPINACH

Spinach | Tomatoes | Egg | Bacon | Gorgonzola | Buttermilk Bleu Cheese Dressing

Gluten Free

6.95

CAESAR

Romaine | Parmesan | Croutons | Caesar Dressing |
Parmesan-Dusted Pine Nuts

Gluten Free: *without croutons*

6.95

6.95

CALIFORNIA

Mixed Greens | Candied Pecans | Gorgonzola | Tomatoes |
Housemade Raspberry Walnut Vinaigrette

Gluten Free

6.95

Entrées: 4-Course Experience

Includes four courses: cheese fondue, salad, an entrée below and chocolate fondue.

THE CLASSIC

Garlic Pepper Sirloin* | Shrimp* | Memphis-Style Dry Rub
Pork* | Teriyaki-Marinated Sirloin* | Herb-Crusted Chicken
Breast*

Gluten Free: *request substitute for teriyaki sirloin and herb
chicken*

44.95

STEAK LOVERS

Premium Filet Mignon* | Teriyaki-Marinated Sirloin* | Garlic
Pepper Sirloin*

Gluten Free: *request substitute for teriyaki sirloin*

45.95

GOOD EARTH VEGETARIAN

Edamame or Onion Rings | Artichoke Hearts | Vegetable
Polpettes | Fresh Asparagus | Ginger Teriyaki Tofu | Wild
Mushroom Sacchetti*

34.95

Entrée only 22.95

COLD WATER LOBSTER TAIL

Add a Cold Water Lobster Tail to Any Entrée

Gluten Free

11.95

Entrées: Create Your Own

Choose any combination of three or four items below to Create Your Own Entrée.

Three Items: 25.95 as an entrée | 42.95 as a four-course

Four Items: 28.95 as an entrée | 45.95 as a four-course

ALL-NATURAL CHICKEN BREAST

Gluten Free

MEMPHIS-STYLE DRY RUB PORK

Gluten Free

HONEY ORANGE DUCK BREAST

Gluten Free

SMOKY ANDOUILLE SAUSAGE

Gluten Free

CAJUN CHICKEN

Gluten Free

HERB-CRUSTED CHICKEN BREAST

TERIYAKI-MARINATED SIRLOIN**CAJUN FILET MIGNON**

Gluten Free

SESAME-CRUSTED AHI TUNA

Gluten Free

ATLANTIC SALMON FILET

Gluten Free

COLD WATER LOBSTER TAIL

Gluten Free

Additional 6.95

ROASTED GARLIC SHRIMP**WILD MUSHROOM SACCHETTI****VEGETABLE POLPETTES****PREMIUM FILET MIGNON**

Gluten Free

GARLIC PEPPER SIRLOIN

Gluten Free

SHRIMP

Gluten Free

CAJUN SHRIMP

Gluten Free

OLD BAY® SCALLOPS

Gluten Free

**CHICKEN & VEGETABLE
POTSTICKERS****SUN-DRIED TOMATO &
MASCARPONE RAVIOLI****GINGER TERIYAKI TOFU***Cooking Styles*

Prepare your entrées with any of our cooking styles. Choose one style per cooktop.

NEW CAST IRON GRILL

Tabletop Grilling

Gluten Free

COURT BOUILLON

Seasoned Vegetable Broth

Gluten Free

MOJO

Caribbean-Inspired | Garlic | Cilantro | Citrus

Gluten Free

COQ AU VIN

Burgundy Wine | Mushrooms | Scallions | Garlic

Gluten Free

BOURGUIGNONNE

European Style | Canola Oil | Panko | Sesame Tempura Batter

Gluten Free: *without batter and panko*

Wines, Cocktails & Beers



VIEW ONLINE MENU FOR DOWNLOADABLE PDF

Chocolate Fondue



A delectable variety of sweet treats and fresh fruits accompany each of our chocolate fondues.
Gluten-free dipper plate available upon request.
All chocolate fondues are priced per person.

We are proud to serve chocolate fondue certified by Cacao-Trace®, a program that helps cocoa farmers earn a more sustainable living and focuses on post-harvest fermentation to produce superior tasting chocolate.

THE ORIGINAL

Milk Chocolate | Crunchy Peanut Butter

Gluten Free
9.95

FLAMING TURTLE

Milk Chocolate | Caramel | Candied Pecans | Flambéed

Gluten Free
9.95

NY CHEESECAKE FONDUE

White Chocolate | Cheesecake Batter | Graham Cracker Dust

Gluten Free: *without graham cracker dust*
9.95

ROCKY ROAD

Dark Chocolate | Marshmallow Crème | Candied Pecans

Gluten Free
9.95

TIRAMISU

Milk Chocolate | Espresso Mousse | Ladyfingers
9.95

PURE CHOCOLATE

Milk, Dark or White Chocolate

Gluten Free
9.95

CHOCOLATE S'MORES

YIN & YANG

Milk Chocolate | Marshmallow Cream | Bits of Graham Crackers | Flambéed

Gluten Free: *without graham cracker bits*
9.95

VEGAN CHOCOLATE

Vegan Semi-Sweet Chocolate

Gluten Free
9.95

SWEET ADDITIONS

Sea Salt Caramel Cheesecake | Cream Puffs | Gaufrettes | Fresh Berries
6.95

Dark Chocolate | White Chocolate

Gluten Free
9.95

CREATE YOUR OWN

Milk, Dark or White Chocolate | Disaronno®, Baileys®, Cointreau®, Grand Marnier®, Chambord® or Tuaca®

Gluten Free
9.95

Dessert Drinks



[VIEW ONLINE MENU FOR DOWNLOADABLE PDF](#)

Kids Menu



Fun-due and Kid Cocktails

FUN-DUE FOR THE KIDS

Create your entrée by choosing three items below!

Chicken | Teriyaki Sirloin | Shrimp | Salmon | Pork Medallion
| Featured Pasta
10.95

Make it a "Kid's Combo" by adding cheese and chocolate fondue for an additional 10.00

VERY BERRY LEMONADE

A blast of strawberry and wildberry purees combine to create a sweet and refreshing lemonade.
3.95

KOOKY COCONUT LEMONADE

COOP'S CHERRY LUAU

This playful punch has orange juice, mango syrup and grenadine, plus a party of cherries on top.

Gluten Free
3.95

CHOCOLATE MILK

It's no ordinary milk! We shake up milk, chocolate syrup and vanilla ice cream for a cold and creamy treat.

Gluten Free
3.95

CRISP BOSS APPLESAUCE PUNCH

This mixed-up sipper has lemonade shaken with pineapple juice, coconut syrup and ice.

Perfect parts sweet and tart, this blend of apple and cranberry juices is topped with tart cherry syrup.

Gluten Free
3.95

Gluten Free
3.95

Knoxville, TN

865-971-5400

ADDRESS

111 N Central St
Knoxville, Tennessee 37902

HOURS OF OPERATION

Sun -Thu: 4PM-10PM

Fri - Sat: 4PM-11PM

HOLIDAYS

Labor Day - Closed

Halloween - Closed

Thanksgiving Day - Closed

Christmas Day - Closed

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