

## Menu

Start with a toast to ♥ with a split of Chandon Brut to share and a Prawn Martini for \$19

### Cheese Course:

#### **Spinach & Artichoke Swiss**

Gruyere and Emmentaler Swiss Cheeses, Fresh Spinach and Artichoke blended with Garlic, Parmesan and a hint of Tabasco®.

#### **Garlic & Herb Cheddar**

Aged Sharp Cheddar and Emmentaler Cheeses, Beer, Garlic and our own Garlic & Wine Seasoning and Green Goddess dressing.

*Cheeses are accompanied by breads, apples, and vegetables for dipping.*

### Salad Course:

#### **Strawberry Almond**

Spinach, Mixed Greens, Sliced Strawberries, Almonds and Feta Cheese tossed in a Pear-Infused White Balsamic Vinaigrette.

#### **The Melting Pot House Salad**

Crisp Romaine and Iceberg Lettuce, Cheddar Cheese, Fresh Tomatoes, Crispy Croutons, Sliced Egg and Scallions with your choice of Peppercorn Ranch Dressing or our Sweet and Tangy House Dressing.

### Entrée:

**Filet Mignon, Sundried Tomato Chicken, Shrimp Diablo, Teriyaki Sirloin, Cedar Plank Salmon and Potstickers.**

Add a four-ounce Cold Water Lobster tail for \$19

Vegetarian Option Available ~ \$50 per person

*Entrees are accompanied by sauces and vegetables for dipping*

### Cooking Styles:

#### **Coq Au Vin**

Fresh herbs, mushrooms, garlic, spices and burgundy wine

*Pairs well with red meat*

#### **Court Bouillon**

Homemade, seasoned vegetable broth

*Pairs well with vegetarian entrée*

#### **Bourguignonne**

European-style fondue in cholesterol-free canola oil

0g trans-fat Oil  
*Traditional fondue preparation.*

#### **Mojo**

Caribbean-seasoned broth with flavors of fresh garlic with a citrus flair!

*Pairs well with seafood*

### Dessert:

Your Choice of Any of our Decadent Chocolate Fondue  
(Ask your server about our special Valentine's Day Chocolates!)

*\$75 per person*

*Includes all four courses and your choice of cooking style. Sales tax and 20% gratuity not included, and will be added to the final bill.*

♥ Lover's Lane Package ♥

*Includes a single rose and 2 splits of Chandon when you arrive, an extended seating in our private booths, a five-course meal, and a souvenir photo.*

**First Course:**

*Prawn Martini*

**Second Course:**

*Spinach & Artichoke Swiss*

*Gruyere and Emmenthaler Swiss Cheeses, Fresh Spinach and Artichoke blended with Garlic, Parmesan and a hint of Tabasco®.*

*Garlic & Herb Cheddar*

*Aged Sharp Cheddar and Emmenthaler Cheeses, Beer, Garlic and our own Garlic & Wine Seasoning and Green Goddess dressing.*

*Cheeses are accompanied by breads, apples, and vegetables for dipping.*

**Third Course:**

*Strawberry Almond*

*Spinach, Mixed Greens, Sliced Strawberries, Almonds and Feta Cheese tossed in a Pear-Infused White Balsamic Vinaigrette*

*The Melting Pot House Salad*

*Crisp Romaine and Iceberg Lettuce, Cheddar Cheese, Fresh Tomatoes, Crispy Croutons, Sliced Egg and Scallions with your choice of Peppercorn Ranch Dressing or our Sweet and Tangy House Dressing.*

**Fourth Course:**

*Filet Mignon, Sundried Tomato Chicken, Shrimp Diablo, Teriyaki Sirloin, Cedar Plank Salmon and Potstickers.*

*Add a four-ounce Cold Water Lobster tail for \$19*

*Vegetarian Option Available \$50 per person*

*Entrees are accompanied by sauces and vegetables for dipping*

**Coq Au Vin**

*Fresh herbs, mushrooms, garlic, spices and burgundy wine  
Pairs well with red meat*

**Court Bouillon**

*Homemade, seasoned vegetable broth  
Pairs well with vegetarian entrée*

**Bourguignonne**

*European-style fondue in cholesterol-free canola oil 0g trans-fat Oil  
Traditional fondue preparation.*

**Mojo**

*Caribbean-seasoned broth with flavors of fresh garlic with a citrus flair!  
Pairs well with seafood preparation.*

**Fifth Course:**

*Your Choice of Any of our Decadent Chocolate Fondue  
(Ask your server about our special Valentine's Day Chocolates!)*

*\$250 per couple*

*Includes all five courses, and your choice of cooking style. Sales tax and 20% gratuity not included, and will be added to the final bill.*

