



**STIR THINGS UP.**

## VALENTINE'S BRUNCH MENU

**Three-Course Meal: Cheese or Chocolate, Salad and Entrée.**

**\$26 per person**

\*An 18% gratuity will be added to parties of 6 or more.

\*Tax and gratuity not included.

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### CHEESE FONDUE

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#### **Spinach Artichoke Cheese Fondue**

Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic.

#### **Fiesta Cheese Fondue**

Cheddar cheese with the flavor of Mexican herbs, spices, jalapeño peppers and salsa. Served with crisp tortilla chips and made as spicy as you like.

#### **Cheddar Cheese Fondue**

Aged, medium-sharp Cheddar and Emmenthaler Swiss cheeses, lager beer, garlic and seasonings.

#### **Wisconsin Trio Cheese Fondue**

Fontina, Butterkäse and Buttermilk Bleu cheeses with white wine, scallions and a hint of sherry.

#### **Traditional Swiss Cheese Fondue**

Gruyère and Emmenthaler Swiss cheeses, white wine, garlic, nutmeg, lemon and Kirschwasser.

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### SALAD

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

Crisp romaine and iceberg lettuce, cheddar cheese, fresh tomatoes, crispy croutons and sliced egg with your choice of Peppercorn Ranch Dressing or our Sweet and Tangy House dressing.

#### **Spinach Mushroom Salad**

Fresh spinach, baby portobello mushrooms, Red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot Vinaigrette.

#### **Caesar Salad**

Crisp romaine lettuce, Caesar dressing, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan encrusted pinenuts.

#### **California Salad**

Mixed baby salad greens, Roma tomatoes, walnuts and Gorgonzola cheese, with Raspberry Black Walnut Vinaigrette Dressing.

\*Our Fondue-style service may result in the undercooking of certain ingredients.

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.



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### ENTRÉE

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**Teriyaki Sirloin, White Shrimp, Breast of Chicken  
and Spinach and Cheese Ravioli.**

In addition, variety of vegetables and sauces will be served with your entrée.

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### CHOCOLATE FONDUE

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#### **The Original**

This original recipe features our signature milk chocolate with a swirl of crunchy peanut butter.

#### **DISARONNO® Meltdown**

Silky white chocolate swirled with Disaronno® Originale amaretto and flambéed tableside.

#### **Cookies 'n Cream Marshmallow Dream**

Dark chocolate topped with marshmallow cream, flambéed, swirled together and garnished with crushed Oreo® cookies.

#### **Flaming Turtle**

Milk chocolate, caramel and chopped pecans, flambéed tableside.

#### **Pure Chocolate**

Milk, dark or white chocolate, melted for the most pure of all chocolate fondues.

#### **Bananas Foster**

Silky, white chocolate swirled with bananas, brown sugar and a dash of cinnamon, flambéed tableside.

#### **Yin & Yang**

Half dark chocolate and half white chocolate, artfully swirled for a perfect balance of flavors.

#### **Chocolate S'mores**

Milk chocolate topped with marshmallow cream, flambéed and garnished with crushed graham crackers.

#### **Special Event**

Create your own masterpiece. Select from dark, white or milk chocolate and then make it a culinary work of art with your choice of Baileys®, Cointreau®, Grand Marnier®, Chambord® or Tuaca®!

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