



STIR THINGS UP.

VALENTINE'S DAY MENU

FIRST COURSE

Pesto Walnut Swiss Cheese Fondue

Gruyere and Emmenthaler Cheese with a white wine base, minced garlic, Parmesan cheese, topped with chopped walnuts.

— OR —

Broccoli Cheddar Cheese Fondue

Aged, medium-sharp Cheddar and Emmenthaler Swiss cheese, lager beer, chopped garlic, diced shallots topped with chopped broccoli.

SECOND COURSE

Cobb Salad

Mixed romaine and iceberg lettuce, vine ripe tomatoes, eggs, Cheddar and Emmenthaler Swiss cheese, bacon and our Peppercorn Ranch dressing.

— OR —

Strawberry Almond Salad

Mixed gourmet greens, sliced fresh strawberries, feta cheese and honey roasted sliced almonds in our home made balsamic vinaigrette dressing.

THIRD COURSE

Turf: \$99 per couple

6oz Center cCut Filet Mignon, Vanilla Rum Marinated Breast of Chicken, Citrus Infused Pork Tenderloin, Balsamic Marinated NY Strip, Asparagus and Portabella Mushrooms.

Surf: \$125 per couple

Coldwater Lobster Tail, 3oz Center Cut Filet Mignon, Vanilla Rum Marinated Breast of Chicken, White Shrimp, Yellow Fin Tuna, Sun-dried Tomato Ravioli and Asparagus. Served in our traditional Court Bouillon with flavorings.

FOURTH COURSE

Bananas Foster Chocolate Fondue

— OR —

Strawberry Mascarpone Shortcake Chocolate Fondue

Enjoy 20% off your first bottle of wine or champagne.

Children's plates (8 and under) are available for \$20 each and include a children's entrée.

Offers valid ONLY at The Jacksonville Melting Pot. No sharing please.

All prices are excluding tax and gratuity and will be added to bill

LOVE POTIONS

PASSIONATE KISS

Feel the spark with SKYY Infusions Passion Fruit vodka, orange, lemon, basil and Cantine Maschio Prosecco Brut.

XTC MARTINI

A seductive blend of X-Rated Fusion liqueur, strawberries, lemon and basil topped with a splash of Cantine Maschio Prosecco Brut.

EXOTIC MOJITO

X-Rated Fusion liqueur and SKYY Infusions Citrus vodka turn this twist on the classic Mojito into an aphrodisiac!