



HAPPY VALENTINE'S DAY

starter

Enjoy our starter to begin your evening.

Tomato Basil Bruschetta

Fresh tomatoes & basil atop garlic rubbed crostini.

cheese fondue

Please choose one cheese fondue. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Garlic & Herb Quartet

Garlic and herb cheese, Butterkäse, Fontina and goat cheese, white wine, lemon juice and scallions.

New Orleans Cheddar

Andouille sausage, garlic, blackened seasoning, lager beer, our cheddar cheese blend, and scallions.

Bacon & Tomato Alpine

Gruyère, Raclette and Fontina with Lager beer, crisp bacon, sundried tomato pesto and fresh tomatoes.

salad

Enjoy one of our delicious salads each featuring one of The Melting Pot's signature dressings.

Bacon & Bleu Spinach

Spinach, tomatoes, egg, bacon, gorgonzola with buttermilk bleu cheese dressing.

Cranberry Apple Pecan

Mixed greens, cranberries, Gorgonzola cheese and candied pecans with Angry Orchard Apple Cider Vinaigrette.

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Cold Water Lobster Tail • Filet Mignon • Memphis-Style BBQ Pork Medallion
Certified Angus Beef Sirloin • Shrimp • Featured Pasta

cooking styles

Our entrées can be prepared with any of the premium cooking styles listed below.

Bourguignonne

Canola Oil | Panko | Sesame Tempura Batter

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

Seasoned Court Bouillon

Seasoned Vegetable Broth

chocolate fondue

Please choose one chocolate fondue. Enjoy fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownie for dipping with your choice of the following chocolate fondues.

Dark & Dulce

A classic flavor combination featuring dark chocolate and dulce de leche accented with coarse ground sea salt.

White Chocolate Cherry Pie

Creamy mascarpone cheese melted into white chocolate with sweet cherries.

Flaming Turtle

It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

\$65 per person

Tax and gratuity not included.

Before placing your order, please inform a Melting Pot team member if a person in your party has a food allergy.

*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 of foodborn illness.