



HAPPY VALENTINE'S DAY!

starters

Enjoy one of our starters to begin your evening.

Shrimp Cocktail

Pacific white shrimp accompanied by our house-made cocktail sauce.

Spring Asparagus

A delicate balance of onion, celery, chives and asparagus delectably embellished with light cream and basil.

cheese fondue

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

White Truffle Cheddar

A savory blend of white truffle oil, our signature cheddar cheese blend, cream cheese and fresh chopped garlic.

Wisconsin Trio

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

Pear & Brie

White wine, Gruyère, Raclette and Fontina cheeses, crisp pears, honey, creamy brie and fresh scallions.

charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives
Complimentary

salad

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

Strawberry Feta Salad

Mixed field greens, fresh strawberries, feta cheese, honey roasted almonds and basil-infused white balsamic glaze.

Wisconsin Wedge

An iceberg wedge, Roma tomatoes, Gorgonzola cheese, hardwood-smoked bacon and peppercorn ranch dressing.

The Melting Pot House

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Meat Lover's

Filet Mignon
Memphis-Style BBQ Pork Medallion
Herb-crusted Chicken
Certified Angus Beef® Sirloin
Teriyaki-Marinated Sirloin
Chicken Potstickers
139

Cupid's Combo

Filet Mignon
Cold Water Lobster Tail
Honey Orange Duck Breast
Scallops
Chicken Potstickers
Key West Shrimp
150

Seafood Lover's

Cold Water Lobster Tails
Scallops
Sesame-Crusted Ahi Tuna
Atlantic Salmon
Key West Shrimp
Lobster Ravioli
165

• Add a lobster tail to your entrée. 13.95 •

cooking styles

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

Coq au Vin

Burgundy Wine |
Mushrooms | Scallions
| Garlic

Mojo

Caribbean-Inspired |
Garlic | Cilantro |
Citrus

Seasoned Court Bouillon

Seasoned Vegetable
Broth

Bourguignonne

Canola Oil | Panko |
Sesame Tempura
Batter

Cast Iron Grill

Tabletop Grilling

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.

Truffle Milk Chocolate

Hazelnut-infused chocolate blended with toasted hazelnuts and crunchy wafers.

Rose White Chocolate

Rose essence white chocolate adorned with fresh rose petals.

Raspberry Espresso Lava Cake

Milk Chocolate, raspberries topped with an espresso-infused dark chocolate cake.

sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 6.50 per plate

Pricing is per couple. Vegetarian & vegan options also available.

Tax and gratuity not included.

4 Course Wine Flight

\$25

Fleur de Martini

\$10.50

Veuve Cliquot Half Bottle

\$55

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.