



HAPPY VALENTINE'S DAY

starter

Enjoy our starter to begin your evening.

Mushroom Brie Bisque

Select mushrooms are simmered with shredded potato, chopped onions, shallots and chives in a vegetarian velouté enriched with Brie and Swiss cheeses.

cheese fondue

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

Bacon & Brie

Baby brie, our creamy Classic Alpine cheeses, white wine, bacon, lemon juice, pepper and scallions.

Creamy Crab

Butterkäse and Fontina cheeses, lump crab meat, heavy cream, shallots, lemon, pepper and scallions.

Loaded Baked Potato Cheddar

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.

salad

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

Caesar

Crisp romaine lettuce, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-dusted pine nuts, with Caesar dressing.

California Cobb

Crisp romaine and iceberg lettuces, cheddar cheese, fresh tomatoes, bacon and sliced egg, topped with avocado ranch dressing, scallions and croutons.

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

St. Valentine's Combination

Basil Pesto Chicken • Coffee-Rubbed Angus Sirloin • Teriyaki-Marinated Sirloin
Roasted Garlic Shrimp • Peppercorn Filet

• Add a lobster tail to your entrée. 10.95 •

cooking styles

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

Cast Iron Grill

Tabletop Grilling

Coq au Vin

Burgundy Wine | Mushrooms |
Scallions | Garlic

Seasoned Court Bouillon

Seasoned Vegetable Broth

Mojo

Caribbean-Inspired | Garlic |
Cilantro | Citrus

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.

DISARONNO® Meltdown

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

Heaven in a Pot

A divine combination of white chocolate, marshmallow fluff, caramel and Chambord® flambéed to perfection.

Tax and gratuity not included. Not available with any other offer, discount, or dip certificate. Valid Wednesday, February 13 to Sunday February 17th. This will be the only menu offered those days. Ask your server for daily pricing.

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.