



## HAPPY VALENTINE'S DAY!

### starter

Enjoy our starter to begin your evening.

#### Sirloin Crostini

Garlic-rubbed crostini topped with Angus sirloin and blue cheese.

### cheese fondue

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

#### Black Truffle Cheddar

White wine, garlic, cream cheese and our cheddar cheese blend, with black truffle sea salt and black pepper.

#### Lobster Imperial

Our classic cheddar cheese blended with succulent lobster, zesty horseradish and topped with scallions.

#### 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  
11.95 per plate

### salad

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

#### Pear & Gorgonzola

A bed of mixed greens topped with fresh pears, Gorgonzola cheese, sliced almonds and an apple cider vinaigrette.

#### Strawberry Fig

Baby arugula, dried figs, strawberries, honey roasted almonds, Parmesan and fig balsamic dressing.

#### Wisconsin Wedge

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

### entrée\*

All entrées include seasonal vegetables and signature dipping sauces.

#### Cupid's Combo

Vanilla Rum Chicken  
Coffee-Rubbed Angus Sirloin  
Honey Cinnamon Pork Medallion  
Bacon Salt & Cracked Pepper Filet  
Featured Ravioli

#### Lover's Delight

Cold Water Lobster Tail  
Bacon Salt & Cracked Pepper Filet  
Vanilla Rum Chicken  
Honey Cinnamon Pork Medallion  
Featured Ravioli

### 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

### 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 Raspberry Espresso

Tart raspberries and espresso blend with our signature dark chocolate.

#### Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

### sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 6.95 per plate

#### Pricing is per couple and included in package pricing.

Tax and gratuity not included.

#### Espresso Martini - 8.95

Vanilla vodka, Kahlua and espresso

#### Chocoholic Martini - 9.95

Godiva Liqueur, Vanilla vodka, Baileys, topped with whipped cream and chocolate. Chocolate lovers delight.

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.