



WE'RE

Cheddar Together



VALENTINE'S WEEKEND MENU

cheese fondue

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

Wisconsin Cheddar

Aged cheddar and Emmenthaler melted with lager beer, garlic and spices.

French Onion Gruyère

Our Classic Alpine cheese blend melted into a savory combination of beef broth, caramelized onions and cracked pepper.

Spinach Artichoke

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives
12.95 per plate

salad

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

California

Mixed baby salad greens, Roma tomatoes, candied pecans and Gorgonzola cheese with Raspberry Walnut Vinaigrette.

The Melting Pot House

Romaine and iceberg lettuce, cheddar cheese, tomatoes, crispy croutons and egg with your choice of house-made dressings: sweet & tangy or peppercorn ranch.

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Land & Sea

Filet mignon, herb-crusted chicken and Pacific white shrimp. 43.00

The Classic

Certified Angus Beef® sirloin, Memphis-style BBQ pork medallion, Pacific white shrimp, herb-crusted chicken and teriyaki-marinated sirloin.
49.00

Fondue Delight

Premium filet mignon, succulent cold water lobster tail, all-natural breast of chicken, Pacific white shrimp and wild mushroom sacchetti. 55.00

cooking styles

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

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Seasoned Court Bouillon

Seasoned Vegetable Broth

Cast Iron Grill

Tabletop Grilling

chocolate fondue

For a perfect ending to the experience, indulge in delicious chocolate fondue served with fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownies for dipping.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

Tax and gratuity not included.