



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.

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.

Sparkling Gruyère

Gruyère, Raclette and Fontina cheeses blended with Champagne, chopped garlic, nutmeg and lemon.

Black Truffle Cheddar

A delicate blend of white wine, chopped garlic, cream cheese and our cheddar cheese blend, accented with black truffle sea salt and fresh cracked black pepper.

salad

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

Strawberry Caprese

Mozzarella, strawberries, Roma tomatoes, field greens, white balsamic glaze and honey roasted almonds.

Caesar

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

Bacon & Bleu Spinach

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

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Cupid's Feast

Scallops
Teriyaki-Marinated Sirloin
Shrimp Diablo
Sonoran Beef Tenderloin
Wild Mushroom Sacchetti

Add a lobster tail

Heart's Indulgence

Scallops
Shrimp
Ahi Tuna
Wild Mushroom Sacchetti

Add a lobster tail

Eat Your Veggies

Onion Rings
Artichoke Hearts
Vegetable Polpettes
Asparagus
Ginger Teriyaki Tofu

Ask for gluten-free option

• Add a lobster tail to your entrée. \$15.00 •

cooking styles

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

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Cast Iron Grill

Tabletop Grilling

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.

Flaming Turtle

We consider it Fondue Candy. It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

Rose White Chocolate

Rose essence white chocolate adorned with fresh rose petals.

\$130 per couple

Tax and gratuity not included.

**Champagne Toast or Cider Toast
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.