



## HAPPY VALENTINE'S DAY

### starters

Enjoy one of our starters 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.

#### Snow Crab Claw

Freshly-cracked snow crab claw served with sliced lemon and cocktail sauce.

### cheese fondue

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

#### Italian

Our Classic Alpine cheese blend with basil pesto, marinara sauce and Parmesan cheese.

#### Mac & Five Cheese

Tender macaroni noodles, bacon and shallots blended into five cheeses and topped with seasoned bread crumbs.

#### Top Shelf Fiesta

Aged, medium-sharp cheddar, Corona and 1800 Reposado, with cilantro, salsa, lime and a jalapeño pepper blend.

### charcuterie board

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

### salad

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

#### Smoked Salmon Caesar

Smoked salmon and capers atop our classic Melting Pot Caesar salad.

#### The Melting Pot House

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

#### Strawberry Caprese

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

### entrée\*

All entrées include seasonal vegetables and signature dipping sauces.

#### Heart's Indulgence

Smoked Bacon Scallops  
Sesame-Crusted Ahi Tuna  
Basil Pesto Shrimp  
Cranberry Habanero Chicken  
Herb-crusted Pork Medallion  
Featured Ravioli  
70.00

#### Cupid's Feast

Bacon Salt & Cracked Pepper Filet  
Jerk Teriyaki Sirloin  
Cranberry Habanero Chicken  
Herb-crusted Pork Medallion  
Featured Ravioli  
65.00

#### The Resolution

Featured Ravioli  
Ginger Teriyaki Tofu  
Vegetable Polpettes  
Wild Mushroom Sacchetti  
Edamame  
Asparagus  
65.00

• 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.

#### Champagne

Champagne-infused Broth | Herbs | Spices | Mushrooms | Scallions

#### Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

#### Seasoned Court Bouillon

Seasoned Vegetable Broth

#### Voodoo

Vegetable Broth | Garlic | Orange & Lime Juices | Cajun Spices

### chocolate fondue

For a perfect ending to the experience, indulge in delicious chocolate fondue served with a variety of decadent dippers. Please choose one chocolate fondue.

#### Caramel Toffee Crunch

Creamy milk chocolate blended with caramel and topped with crunchy Heath Bar™ pieces.

#### White Chocolate Crème Brûlée

Our fondue version of this classic French dessert including white chocolate and caramelized sugar.

#### Savory Strawberry

Decadent dark chocolate swirled into a sweet strawberry purée then topped tableside with a savory balsamic drizzle.

### sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 5.95 per plate

**Tax and automatic 20% gratuity not included. Pricing listed is per person, limited substitutions available on request.**

This is a set menu holiday weekend & no other coupons, discounts, or promotions can be combined with this menu.

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.