



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.