



HAPPY VALENTINE'S DAY!

cheese fondue

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

Bourbon Bacon Cheddar

Cheddar cheese, lager beer, mustard powder, garlic, bacon, Worcestershire and a splash of bourbon.

Buffalo Wisconsin Trio

Fontina, Butterkäse and Gorgonzola cheeses, white wine, sherry, shallots and Frank's® RedHot® Buffalo Wings Sauce.

Top Shelf Fiesta

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

salad

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

Caesar

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

Cherry Blossom

Baby salad greens with sun-dried cherries, candy-coated pecans and our Raspberry Walnut Vinaigrette.

Orchard

Mixed greens, golden raisins, apples, candied pecans and Swiss cheese with our homemade apple ranch dressing.

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Lover's Delight

Cold Water Lobster Tail or Scallops • Basil Pesto Shrimp • Sun-dried Tomato Chicken Filet Mignon • Featured Pasta

• Add a lobster tail to your entrée. \$12.95 •

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.

Candy Bar

Milk chocolate blended with chunky peanut butter, Butterscotch Schnapps, Bailey's Irish liqueur and caramel.

Dark Chocolate Mojito

Mojito infused dark chocolate, fresh lime, chocolate thin mint cookies, flambeed.

sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! \$7.25 per plate

\$64.95 per person

Tax and gratuity not 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.