



## HAPPY VALENTINE'S DAY!

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### *cheese fondue*

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

#### **Broccoli & Cheddar**

Fresh garlic, shallots, lager beer blended into our cheddar cheese, with chopped broccoli and black pepper.

#### **Green Goddess Cheddar**

Lager beer, garlic and our Green Goddess with our cheddar and Swiss cheese blend and black pepper.

#### **Spicy Greek Hummus**

Butterkäse and Fontina cheeses, spicy Greek-style hummus and Kalamata olives.

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### *salad*

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

#### **Orchard**

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

#### **Strawberry Almond**

Strawberries, honey roasted almonds and feta placed atop mixed greens with Raspberry Walnut Vinaigrette.

#### **The Melting Pot House**

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

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### *entrée\**

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*Entrée includes seasonal vegetables and signature dipping sauces.*

#### **Lover's Delight**

Cold Water Lobster Tail • Filet Mignon • Ahi Tuna  
Teriyaki-Marinated Sirloin • Basil Pesto Shrimp • Featured Pasta

• **Add a lobster tail to your entrée. 13.95** •

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### *cooking styles*

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*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

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### *chocolate fondue*

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*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.*

#### **Mexican Chocolate Flambée**

Milk chocolate with Kahlúa® and cayenne pepper, flambéed tableside and topped with a dash of cinnamon.

#### **White Chambord Swirl**

Decadent white chocolate swirled with Chambord Black Raspberry Liqueur.

#### **Cookie Butter Crunch**

Creamy white chocolate, crunchy cookie butter and a hint of caramel topped with honey roasted almonds.

**\$64.95 per person**

Tax and gratuity not included.

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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.