



## HAPPY VALENTINE'S DAY

### starter

Enjoy our starter to begin your evening.

#### Shrimp Cocktail

Pacific white shrimp accompanied by our house-made cocktail sauce.

### cheese fondue

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

#### Alpine Au Vin

Gruyère, Raclette, Fontina melted with red & white wines, garlic and mushrooms.

#### Bourbon Bacon Cheddar

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

#### Sparkling Gruyère

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

### charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives  
\$12.95 per plate

### salad

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

#### Alpine Ridge

Mixed greens, tomatoes, our Classic Alpine cheese blend, eggs, honey roasted almonds and shallot vinaigrette.

#### Cherry Blossom

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

#### Wisconsin Wedge

An iceberg wedge, Roma tomatoes, Gorgonzola cheese, hardwood-smoked bacon and peppercorn ranch dressing.

### entrée\*

All entrées include seasonal vegetables and signature dipping sauces.

#### Cupid's Combo

Ahi Tuna  
Chicken Potstickers  
Filet Mignon Florentine  
Basil Pesto Chicken  
Buffalo Shrimp  
Herb-crusted Pork Medallion  
\$65.00

#### St. Valentine's Combination

Filet Mignon  
Honey Orange Duck Breast  
Roasted Garlic Shrimp  
Honey Cinnamon Pork Medallion  
Andouille Sausage  
Jerk Teriyaki Sirloin  
\$70.00

#### Cupid's Feast

Cold Water Lobster Tail  
Vanilla Rum Chicken  
Basil Pesto Shrimp  
Peppercorn Filet  
Teriyaki-Marinated Sirloin  
Sesame-Crusted Ahi Tuna  
\$80.00

• Add a lobster tail to your entrée. \$13.95 •

### cooking styles

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

#### Bourguignonne

Canola Oil | Panko | Sesame  
Tempura Batter

#### 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.

#### Dark Mint Cookie

Dark chocolate swirled with crème de menthe and topped with chocolate mint cookie crumbles.

#### Heaven in a Pot

A divine combination of white chocolate, marshmallow fluff, caramel and Chambord® flambéed to perfection.

#### Flaming Turtle

It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

### 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

#### \$65-\$80 per person

Menu is priced per person. No entree sharing option available. 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.