



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.

Quattro Formaggio

Award-winning Butterkäse and Fontina cheeses with garlic, basil and tomato pestos and mozzarella and parmesan.

Monterey Alpine

Gruyère, Raclette and Fontina cheeses, Barrymore Rosé, spinach, Gorgonzola, shallots, and honey-roasted almonds.

charcuterie board

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

salad

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

Caprese

Mixed field greens topped with fresh mozzarella, vine-ripened tomatoes and fresh basil, finished with an imported balsamic glaze.

Wisconsin Wedge

A crisp iceberg wedge with sliced Roma tomatoes, Gorgonzola cheese, hardwood-smoked bacon and peppercorn ranch dressing.

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

The Romeo

Filet Mignon Florentine
Sweet & Spicy Glazed Shrimp
Lemon Basil Chicken
Teriyaki-Marinated Sirloin
Wild Mushroom Sacchetti

55.00

The Juliet

Cold Water Lobster Tail
Sweet & Spicy Glazed Shrimp
Lemon Basil Chicken
Teriyaki-Marinated Sirloin
Wild Mushroom Sacchetti

55.00

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

Voodoo

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

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.

Cookie Butter Crunch

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

Candy Bar

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

sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 6.95 per plate

Champagne Cosmo \$9

Just Like a Cosmo...but with Bubbles!
Absolut Citron, Cranberry and Champagne

\$25 Gift Certificate

\$25 Gift Certificate Per Couple for your next visit to The Melting Pot

Modern Old Fashioned \$9

Knob Creek Rye, brown sugar cube, 18.21 Earl Grey Bitters, orange peel, and Filthy Cherry

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.