



HAPPY VALENTINE'S DAY

starters

Enjoy one of our starters to begin your evening.

Chicken Florentine

Ribbons of home-style noodles and diced chicken are simmered in a rich chicken velouté highlighted with carrot, onion, celery and spinach.

Roasted Red Pepper Bisque

Chopped fire-roasted tomatoes, red pepper strips and a rich tomato purée are added to smokey chipotle and sweet cream.

cheese fondue

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

Green Goddess Cheddar

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

Lobster Thermidor

Gruyère, Raclette and Fontina with white wine, cognac, lobster, shallots and lemon.

Gorgonzola Spinach

Gruyère, Raclette, Gorgonzola and Fontina with white wine, spinach, and honey roasted almonds.

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.

Bittersweet Spinach

Spinach, Roma tomatoes, Gorgonzola cheese, raisins, red peppers, candied pecans and a balsamic vinaigrette.

Bacon Parmesan Ranch

Crisp romaine, bacon, shredded Parmesan, croutons, peppercorn ranch and Parmesan pine nuts.

The Melting Pot House

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

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Cupid's Feast

Atlantic Salmon
Basil Pesto Shrimp
All-Natural Breast of Chicken
Memphis-Style BBQ Pork Medallion
Andouille Sausage
Wild Mushroom Sacchetti
65.00

Heart's Indulgence

Cold Water Lobster Tail
Filet Mignon
Teriyaki-Marinated Sirloin
Basil Pesto Shrimp
Herb-Crusted Chicken
Chicken Potstickers
75.00

• 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.

Cast Iron Grill

Tabletop Grilling

Champagne

Champagne-infused Broth | Herbs | Spices | Mushrooms | Scallions

Seasoned Court Bouillon

Seasoned Vegetable Broth

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

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.

Caramel Nut

Milk chocolate and caramel swirled with crunchy peanut butter.

DISARONNO® Meltdown

Silky white chocolate swirled with Disaronno® Originale Amaretto and flambéed tableside.

Bourbon Pecan

Dark chocolate with caramel flambéed with bourbon and topped with candy-coated pecans.

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

Complimentary Champagne Toast with dessert!

This menu is priced per person. Tax and gratuity not included. A credit card is required to hold your reservation. Valentines menu is available Feb. 14-16. This will be the only menu offered on the 14th. No other coupons, discounts or offers available 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.