



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.

French Onion Gruyère

Our Classic Alpine cheese blend melted into a savory combination of beef broth, caramelized onions and cracked pepper.

Wisconsin Trio

Fontina, Butterkäse and Gorgonzola cheeses with white wine, scallions and a hint of sherry.

Bourbon Bacon Cheddar

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

charcuterie board

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

salad

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

Strawberry Almond

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

Bacon Caesar Salad

Crisp romaine, bacon, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed in Caesar dressing.

Wisconsin Wedge

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

entrée*

Entrée includes seasonal vegetables and signature dipping sauces.

Cupid's Combination

Peppercorn Filet • Teriyaki-Marinated Sirloin • Honey Dijon Chicken
Lemon Garlic Shrimp • Honey Orange Duck Breast • Wild Mushroom Sacchetti

• Add a lobster tail to your entrée. 10.00 •

cooking styles

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

Champagne

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

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.

NY Cheesecake Fondue

White chocolate melted with vanilla cheesecake batter and dusted with graham cracker crust.

Cosmic Karmamel

Dark chocolate with marshmallow cream and caramel, then topped with a constellation of coarse sea salt that will send you into another galaxy!

Caramel Nut

Milk chocolate and caramel swirled with crunchy peanut butter.

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

\$69.95 per person

Tax and gratuity not included.

Flirtini

Stoli Razberi Vodka, Cranberry Juice, Pineapple Juice, & Champagne \$8.95

Modern Old Fashion

Knob Creek Rye, Brown Sugar Cube, 18.12 Earl Grey Bitters, Orange, & Filthy Cherry \$9.95

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.