



WE'RE

# Cheddar Together



## HAPPY VALENTINE'S DAY!

### cheese fondue

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

#### Prosciutto & Asparagus

Crisp asparagus, white wine and prosciutto combined with Gruyère, Fontina and Raclette cheeses.

#### Pale Ale

Butterkäse and Fontina cheeses blended with pale ale, chopped shallots, mustard and black pepper.

#### Bourbon Bacon Cheddar

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

### salad

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

#### The Melting Pot House

Romaine and iceberg lettuce, cheddar cheese, tomatoes, crispy croutons and egg with your choice of house-made dressings: sweet & tangy or peppercorn ranch.

#### California

Mixed baby salad greens, Roma tomatoes, candied pecans and Gorgonzola cheese with Raspberry Walnut Vinaigrette.

### entrée\*

All entrées include seasonal vegetables and signature dipping sauces.

#### Heart's Indulgence

Filet Mignon  
Memphis-Style BBQ Pork Medallion  
Teriyaki-Marinaded Sirloin  
Shrimp  
Mascarpone & Sundried Tomato Ravioli

#### Lover's Delight

Shrimp  
Filet Mignon  
Atlantic Salmon  
Wild Mushroom Sacchetti

### cooking styles

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

#### Voodoo

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

#### Old Bay®

Chesapeake Bay Blend of  
Herbs & Spices

#### Champagne

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

### 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.

#### Dark & Dulce

A classic flavor combination featuring dark chocolate and dulce de leche accented with coarse ground sea salt.

#### Bourbon Pecan

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

**\$54.95 per person**

Endless Entrée

#### Love Martini

Malibu Rum | Peach Schnapps | Cranberry  
Juice | Fresh Strawberries

#### Freshly Picked Margarita

Avion Silver Tequila | Solerno Blood  
Orange | Cointreau | Agave Nectar | Lime,  
Lemon, Orange and Grapefruit Juices

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.