



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

Choose one cheese fondue below or from our dinner menu. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Quattro Formaggio

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

Creamy Crab

Butterkäse and Fontina cheeses, lump crab meat, heavy cream, shallots, lemon, pepper and scallions.

Green Goddess Cheddar

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

artisanal dippers

Complement your cheese fondue with our selection of hand-cut premium cured meats. 3.95 per plate

salad

Enjoy one of our delicious salads below or from our dinner 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.

Strawberry Almond

Sweet strawberries, honey roasted sliced almonds and crumbled feta placed atop mixed greens and finished with Raspberry Walnut Vinaigrette.

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

The Romeo

Certified Angus Beef® Sirloin
Garlic & Wine Filet
Sun-dried Tomato Chicken
Lemon Garlic Shrimp
Teriyaki-Marinated Sirloin
Wild Mushroom Sacchetti

The Juliet

Cold Water Lobster Tail
Garlic & Wine Filet
Sun-dried Tomato Chicken
Lemon Garlic Shrimp
Teriyaki-Marinated Sirloin
Wild Mushroom Sacchetti

cooking styles

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

Seasoned Court Bouillon

Fresh seasoned vegetable broth. Included

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. 4.95 per pot

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. 4.95 per pot

Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil. 5.95 per pot

chocolate fondue

Please choose one chocolate fondue below or from our dessert menu. Enjoy fresh strawberries, blondies, bananas, pineapple, marshmallow treats, pound cake and brownie for dipping.

Candy Bar

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

Raspberry Dark Chocolate

Tart raspberry purée blended into our bittersweet dark chocolate.

Salted Caramel Toffee

White chocolate swirled with dulce de leche and coarse sea salt, topped with buttery toffee bits

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

\$79 per person

Tax and gratuity not included.

\$25 Certificate
Per Couple

Chocolate Covered Strawberries
Included

Sparkling Toast
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 foodborne illness.