



HAPPY VALENTINE'S DAY

starters

Enjoy one of our starters to begin your evening.

BBQ Brisket Crostini

A savory blend of pulled beef brisket and hickory-smoked BBQ sauce atop a garlic-rubbed crostini.

Tomato Basil Bruschetta

Fresh tomatoes & basil atop garlic rubbed crostini.

cheese fondue

Please choose one cheese fondue. 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.

Spinach Artichoke

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

Wisconsin Cheddar

Aged cheddar and Emmenthaler melted with lager beer, garlic and spices.

charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives
14.95 per board

salad

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

California

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

Caesar

Crisp romaine lettuce, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-dusted pine nuts, with Caesar dressing.

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

Cupid's Combo

Cold Water Lobster Tail
Chimichurri Filet
Teriyaki-Marinated Sirloin
Herb-crusted Chicken
Shrimp
Featured Pasta
89.95 per person

Cupid's Feast

Certified Angus Beef® Sirloin
Chimichurri Filet
Teriyaki-Marinated Sirloin
Herb-Crusted Chicken
Shrimp
Featured Pasta
79.95 per person

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

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.

Flaming Turtle

It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

Dark Chocolate with Baileys® Irish Cream

Our dark chocolate fondue artfully swirled with Baileys® Irish Cream.

White Chocolate Cherry Pie

Creamy mascarpone cheese melted into white chocolate with sweet cherries.

This menu is priced and portioned per person.

A 3% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members. An 18% gratuity will be applied to all checks on February 14. Tax, gratuity, and surcharge are not included in the base