



FEBRUARY VALENTINE'S

cheese fondue

Cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Loaded Baked Potato Cheddar

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.

charcuterie board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives
12.95 additional per plate (serves 2-3)

salad

Enjoy a delicious salad featuring one of The Melting Pot's signature dressings.

Apple Bacon Spinach

For this one-of-a-kind salad we toss fresh spinach, crimini mushrooms, sliced hard-boiled egg and sweet and spicy pecans in an apple bacon vinaigrette and top it all with a haystack of crisp green apples.

entrée*

All entrées include seasonal vegetables and signature dipping sauces.

The Vegetarian

Edamame
Wild Mushroom Sacchetti
Artichoke Hearts
Ginger Teriyaki Tofu
Vegetable Polpettes
Asparagus

Featured Entrée

Coconut Curry Shrimp
Filet Mignon
Honey Orange Chicken Breast
Teriyaki-Marinated Sirloin
Wild Mushroom Sacchetti
Chicken Potstickers

Child Entrée

All-Natural Breast of Chicken
Teriyaki-Marinated Sirloin
Shrimp
Chicken Potstickers

12 and under only

• Add a lobster tail to your entrée. 10.95 additional per tail •

cooking styles

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

Bourguignonne

Canola Oil | Panko | Sesame
Tempura Batter

Coq au Vin

Burgundy Wine | Mushrooms |
Scallions | Garlic

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.

Candy Bar

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

Savory Strawberry

Decadent dark chocolate swirled into a sweet strawberry purée then topped tableside with a savory balsamic drizzle.

sweet additions

Complement any of our decadent chocolate fondues with a slice of seasonal cheesecake, cream puffs, rolled gaufrettes and fresh berries! 6.50 addi

\$60 per adult - \$35 per child (12 & under)

Tax and 20% auto - gratuity not included.

Pricing is for all four courses and includes Melting Pot Chocolate Wafers to take home per couple. Charcuterie boards, Lobster Tails and Sweet Additions are an additional charge.

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.