



The Melting Pot

Dinner

(\$35 per person)

Cheese Fondue

Hatch Green Chile Cheddar Cheese Fondue - Cheddar and Swiss cheeses blended with Hatch Green Chile and seasonings. Made in a lager beer base.

Spinach Artichoke Cheese Fondue - Fresh spinach, artichoke hearts & garlic melted with Butterkase & Fontina cheeses in a bouillon base.

Garlic Herb Quartet - Butterkase and Fontina cheeses in a white wine base blended with goat cheese and boursin. Topped with scallions.

Entree

Classic Entree - Our most popular combination of certified angus beef sirloin, Memphis-style BBQ pork medallion, white shrimp, herb-crusted all-natural breast of chicken & teriyaki-marinated sirloin. Bouillon cooking style included, upcharge per pot for specialty cooking styles.

French Quarter - Cajun Filet Mignon, Cajun Chicken Breast, Cajun Shrimp and Smokey Andouille Sausage.

Pacific Rim - Teriyaki-Marinated Sirloin, Honey Orange Duck Breast, Shrimp and Chicken and Vegetable Potstickers.

Chocolate Fondue

Flaming Turtle - Milk Chocolate melted with caramel and candied pecans then flambe'ed tableside.

Pure Chocolate - Choose from White, Milk or Dark Chocolate.

Yin and Yang - Artful design of Dark and White Chocolate.

The Melting Pot

2201 Uptown Loop NE, Suite 1A

(505) 238-6084

<http://www.meltingpot.com/albuquerque-nm/specials>



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Lunch

(\$24.95 per person)

Weekend Lunch

3-Course Lunch Special - Offered Saturdays & Sundays 12-3:30pm

Cheese Fondue - Cheddar and Swiss cheeses blended with seasonings and made in a lager beer base.

Salad - Fresh baby greens, Roma tomatoes, candied pecans & gorgonzola cheese with our famous Raspberry Black Walnut Vinaigrette.

Lunch Entree for 1 - Andouille Sausage, Teriyaki Sirloin, All-Natural Chicken Breast, Memphis-Style BBQ Pork Tenderloin and Featured Pasta.

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