



## 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.

#### Dinner Salad

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

Caesar Salad - Crisp romaine, shredded parmesan cheese, croutons and parmesan-dusted pine nuts. Tossed with Caesar Dressing.

#### Entree

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

Add on Pure Chocolate Fondue \$7.95 a person. - Choose from White, Milk or Dark Chocolate, served with a dipper plate of goodies including fresh fruits and pastries.

### The Melting Pot

2201 Uptown Loop NE, Suite 1A

(505) 238-6084

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



## The Melting Pot

### Lunch

*(\$19.95 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.

Chocolate Fondue - Choose from white, milk or dark chocolate. Served with a scrumptious platter of cakes & fruits to dip.

Add on Lunch Entree for 1 for \$9.95 - Andouille Sausage, Teriyaki Sirloin, All-Natural Chicken Breast, Memphis-Style BBQ Pork Tenderloin and Featured Pasta.

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