



King of Prussia Restaurant Week

First Course

Broccoli Cheddar Cheese Fondue

Fresh garlic, shallots, and lager beer blended into our cheddar cheese, finished with chopped broccoli and cracked black pepper.

Or choose from any of our cheese fondues.

Second Course

Wisconsin Wedge Salad

An iceberg wedge with sliced Roma tomatoes, Gorgonzola, bacon and peppercorn ranch dressing.

Or choose from any of our fresh salads.

Third Course

Each guest may choose one of the following:

The Wayne- Teriyaki Sirloin, BBQ Pork Tenderloin, Herb Crusted Chicken Breast and Chicken-n- Cabbage Potstickers

The King of Prussia- Cold Water Lobster Tail, Filet Mignon, and Sweet-n-Spicy Shrimp

The Audubon- Honey Orange Chicken Breast, Pacific White Shrimp, Atlantic Salmon and Sesame Wasabi Coated Ahi Tuna

All entrees are served with fresh vegetables and a variety of unique dipping sauces as well as our Court Bouillon cooking style. More cooking style options available for additional charge

**Vegetarian and gluten free alternatives available upon request.*

Fourth Course

Dark Mint Cookie Chocolate Fondue

Dark chocolate swirled with crème de menthe and topped with chocolate mint cookie crumbles.

Or choose from any of our chocolate fondues.

\$35/person

**Tax and gratuity not included*