



# King of Prussia Restaurant Week

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## First Course

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### 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.*

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## Second Course

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### Wisconsin Wedge Salad

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

*Or choose from any of our fresh salads.*

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## Third Course

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*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.*

**\$30/person\***

*\*Tax and gratuity not included. You may add Chocolate Fondue for \$5 per person when ordering from this menu special!*