

KING OF PRUSSIA RESTAURANT WEEK

FIRST COURSE

Monterey Alpine Cheese Fondue

Gruyère, Raclette and Fontina cheeses blended with Rosé wine, fresh spinach, Gorgonzola crumbles and shallots, topped with honey-roasted almonds

Or choose from any of our cheese fondues.

SECOND COURSE

Spring Spinach Salad

A bed of fresh spinach topped with Roma tomatoes, Gorgonzola cheese, golden raisins, roasted red peppers and candied pecans, finished with a balsamic glaze.

Or choose from any of our farm fresh salads.

THIRD COURSE

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.

Each guest may choose one of the following:

The Wayne

Jalapeno Filet Mignon,
Featured Pasta, Herb
Coated Chicken Breast
& Pacific White Shrimp

The King of Prussia

Cold Water Lobster
Tail, Filet Mignon &
Sriracha Lime Shrimp

The Audobon

Herb Coated Chicken
Breast, Pacific White
Shrimp, Atlantic
Salmon & Sesame
Wasabi Coated Ahi
Tuna

\$30 per person

Add one of our decadent chocolate fondues for just \$5 per person when ordering from this menu!

**Tax, drinks and gratuity not included. Gluten free and vegan options available upon request. Coupons and other discounts are not valid with this menu special with the exception of chocolate covered strawberry coupons.*