

King of Prussia Restaurant Week

FIRST COURSE

White Truffle Cheddar Cheese Fondue

A savory blend of white truffle oil, our signature cheddar blend, cream cheese, fresh chopped garlic, and white wine.

Or choose from any of our cheese fondues.

SECOND COURSE

Aegean Salad

Fresh spring mix with sliced Roma tomatoes, Feta Cheese, cucumbers, artichoke hearts and Parmesan pine nuts tossed in an Artichoke Vinaigrette dressing.

Or choose from any of our 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, Pacific White Shrimp, All Natural Chicken Breast and Chicken-n- Cabbage Potstickers

The King of Prussia- Cold Water Lobster Tail, Filet Mignon, and Sriracha Lime Shrimp

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

\$30.00*
per person

Add Chocolate Fondue for only \$5 per person when ordering from this menu special!

**Tax, drinks and gratuity not included. Coupons and other discounts are not valid with this menu special with the exception of chocolate covered strawberry coupons. A portion of the proceeds from dineKOP will be donated to The Children's Hospital of Philadelphia's (CHOP) King of Prussia Specialty Care Center.*