

# KING OF PRUSSIA RESTAURANT WEEK

March 11 - 17, 2019

\$40\*\* PER PERSON

## Starter

(choose one)

CAESAR SALAD | fresh romaine hearts, romano cheese, caesar dressing, shaved parmesan, garlic croutons, and fresh ground black pepper

STEAK HOUSE SALAD | iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, vinaigrette

LETTUCE WEDGE SALAD | crisp iceberg, field greens, bacon, bleu cheese crumbles, and bleu cheese dressing

NEW ORLEANS GUMBO | chicken and andouille sausage slow cooked in a cajun roux with rice

## Entrée

(choose one)

6 OZ. FILET AND BROILED SHRIMP

STUFFED CHICKEN BREAST | oven roasted free-range double chicken breast, garlic herb cheese, lemon butter

SIZZLING BLUE CRAB CAKES | three jumbo lump crab cakes with sizzling lemon butter

ORA KING SALMON | broiled or with cajun spices

## *Optional Entrée Complements*

SIX LARGE BROILED SHRIMP **\$15**

OSCAR STYLE: lump crabmeat, asparagus, and béarnaise sauce **\$15**

LOBSTER TAIL **\$17**

## Personal Side

(choose one)

MASHED POTATOES | CREAMED SPINACH | FRESH BROCCOLI | FIRE ROASTED CORN

## Desert

(choose one)

CHEF'S SEASONAL CHEESECAKE | fresh berries

CRÈME BRULEE | classic creole egg custard with fresh berries

FRESH STRAWBERRIES | sweet cream sauce

*\*\*beverages, tax, and gratuity not included*

