



KING OF PRUSSIA
RESTAURANT
WEEK
MARCH 11-17

first course

served with artisan breads | seasonal fruits | fresh vegetables

buffalo chicken cheddar cheese fondue ^{gf}

sharp cheddar | butterkäse | emmenthaler | fontina | gorgonzola crumbles | vegetable broth base | fresh ground black pepper | frank's® red hot buffalo chicken | chopped scallions
or choose from any of our famous cheese fondues

second course

avocado cobb wedge salad ^{gf}

iceberg wedge | gorgonzola | chopped bacon | sliced tomatoes | sliced egg | scallions | avocado peppercorn ranch dressing
or choose from any of farm fresh salads

third course

served with any cooking style | fresh vegetables | signature dipping sauces

choose one per person

the king of prussia

sesame wasabi ahi tuna

pacific white shrimp

atlantic salmon

herb coated chicken

the wayne

cajun chicken

filet mignon

adobo shrimp

sun-dried tomato

mascarpone ravioli

the audubon

jalapeno filet mignon

pacific white shrimp

all-natural chicken

chicken & cabbage

potstickers

\$30 *per person*

add any of our chocolate fondues for only \$6 each per person

featured chocolate fondues

\$6 per person (\$12.95 value)

or choose from any of our decadent chocolate fondues

served with sweet treats | seasonal fruits

death by chocolate fondue

dark chocolate | brownie bits | godiva® liquor

cookies n cream marshmallow dream

dark chocolate | marshmallow fluff | oreo®
cookie crumbs | flambeed