



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. ^{GF}
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. ^{GF}
Or choose from any of our farm fresh salads.

THIRD COURSE

All entrees are served with fresh vegetables, a variety of unique dipping sauces and your choice of cooking style.

EACH GUEST MAY CHOOSE ONE OF THE FOLLOWING:

THE WAYNE

JALAPENO FILET MIGNON
PACIFIC WHITE SHRIMP
FEATURED PASTA
& HERB COATED CHICKEN

THE KING OF PRUSSIA

COLD WATER LOBSTER TAIL
FILET MIGNON
& SRIRACHA LIME SHRIMP

THE AUDUBON

SESAME WASABI AHI TUNA
PACIFIC WHITE SHRIMP
ATLANTIC SALMON
& HERB COATED CHICKEN

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