



KING OF PRUSSIA  
**RESTAURANT**  
 WEEK  
 MARCH 11-17

## first course

served with artisan breads | seasonal fruits | fresh vegetables

### buffalo chicken cheddar cheese fondue <sup>gf</sup>

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 <sup>gf</sup>

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 decadent chocolate fondues for only \$6 each per person.

a portion of the proceeds will go to Children's Hospital of Philadelphia's (CHOP) King of Prussia Specialty Care Center

## featured chocolate fondues

served with sweet treats | seasonal fruits

\$6 per person (\$12.95 value)

### death by chocolate fondue

dark chocolate | brownie bits | godiva® liquor

### cookies n cream marshmallow dream

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

## featured beer flight | conshohocken brewing co. | \$12.95 four 7 oz pours

### pair with cheese fondue

#### TYPE A IPA

india pale ale | 7% abv  
 a blend of citra, mosaic & simcoe  
 hops against a backbone of pale ale  
 & pilsner malts, intense hot aroma &  
 flavor with a dry finish.

### pair with farm fresh salad

#### MC5 IPA

unfiltered india pale ale | 6.7% abv  
 a combination of mosaic & citra  
 hops with a lighter grain bill,  
 bursting with tropical fruit flavors  
 & aromas

### pair with entrée fondue

#### PUDDLERS ROW

extra special bitter | 5.4% abv  
 english-style ale with mellow  
 roasted flavor that's rounded out  
 by a toffee-like caramel  
 sweetness

### pair with chocolate fondue

#### MR. ROBUSTO

robust porter | 6.2% abv  
 chocolatey flavors with subtle notes  
 of spice derived from rye malt