



KING OF PRUSSIA  
**RESTAURANT**  
— **WEEK** —

## 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 | broth base | fresh ground black pepper | frank's® red hot sauce | buffalo chicken | chopped scallions  
*or choose from any of our famous cheese fondues*

*additional cheese dippers*

**\$1.90** each | **\$4.90** for all three  
prosciutto | dry salami | calabrese hot salami

## SECOND COURSE

### cherry blossom salad <sup>gf</sup>

fresh mixed greens | dried cherries | candy coated pecans | crumbled goat cheese | house-made raspberry black walnut vinaigrette  
*or choose from any of farm fresh salads*

## THIRD COURSE

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

*add on a cold-water lobster tail for \$10<sup>95</sup> ea.*

*choose one entrée per person:*

### the king of prussia

sesame wasabi ahi tuna  
pacific white shrimp  
atlantic salmon  
herb coated chicken

### the wayne

cajun chicken  
filet mignon  
sriracha lime shrimp  
sun-dried tomato  
mascarpone ravioli

### the audubon

teriyaki sirloin  
bbq pork tenderloin  
all-natural chicken  
chicken & cabbage  
potstickers

## FOURTH COURSE

*served with sweet treats | seasonal fruits*

### hazelnut truffle chocolate fondue

milk chocolate | chocolate hazelnut spread | chopped hazelnuts | wafer pieces  
*or choose from any of our decadent chocolate fondues*

*additional chocolate dippers*

**\$3** each | **\$8** for all three  
cream puffs | french macarons | cheesecake bites

**\$40** per person

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

