



Applebee's® Adds Fresh New Flavors to Popular Sizzling Entrées Menu

June 4, 2012

NEW! Sizzling N'Awlins Skillet and NEW! Sizzling Chicken Fundido among Eight Sizzling Entrées,

Including Two Under 550 Calories, Starting at \$9.99

KANSAS CITY, Mo.--(BUSINESS WIRE)--Jun. 4, 2012-- While Applebee's two new [Sizzling Entrées](#) are a treat for the senses, the presentation isn't just for show. It's the sound of flavor erupting.



NEW! Sizzling N'Awlins Skillet - Mounds of blackened seasoned chicken, shrimp and andouille sausage get all jazzed up with seasoned onions, red peppers, jambalaya (contains pork) and almond rice pilaf. (Photo: Business Wire)

your table.”

The Sizzling N'Awlins Skillet and Sizzling Chicken Fundido bring the number of Sizzling Entrée selections to eight, including two selections from Applebee's Unbelievably Great Tasting & Under 550 Calories™ menu.

Applebee's Sizzling Entrées start at \$9.99 at participating restaurants. Applebee's guests can now tempt their senses with:

“Our new Sizzling N'Awlins Skillet and Sizzling Chicken Fundido are fun for your eyes, ears and nose, but that's just the beginning,” said Applebee's Chef Jessica James. “The secret to all of our Sizzling Entrées is the freshly prepared ingredients that sear, simmer and caramelize right at

- **NEW! Sizzling N'Awlins Skillet** – Mounds of blackened seasoned chicken, shrimp and andouille sausage get all jazzed up with seasoned onions, red peppers, jambalaya (contains pork) and almond rice pilaf.
- **NEW! Sizzling Chicken Fundido** – A rich and savory queso blend of Asiago and cheddar-Jack cheeses, prepared fundido-style – melted to gooey perfection – make a delicious bed for our grilled chicken breast. It's paired with crispy potatoes, sautéed onions and grilled peppers, then seasoned with tangy lime and zesty chipotle pepper.
- **UNDER 550 Calories: Sizzling Asian Shrimp & Broccoli** – It's an explosion of Asian flavors with tender spiced shrimp and colorful mixed veggies bathed in a sauce that's the perfect mixture of sweet and spice. Served over rice and topped with fresh cilantro.
- **UNDER 550 Calories: Sizzling Chili Lime Chicken** – Spicy chili sauce meets tender grilled chicken and colorful Asian vegetables in this skillet full of flavor. Served over rice with fresh cilantro and a squeeze of lime juice.
- **Sizzling Double Barrel Whisky Sirloins** – We start by grilling two 4 oz. sirloin steaks, flavored with blackened seasoning, garlic and thyme. They're served with a delicious mountain of garlic mashed potatoes and topped with red peppers, mushrooms and onions caramelized in the flames of bourbon whisky.
- **Sizzling Cajun Steak & Shrimp** – Our 7 oz. House Sirloin grilled with blackened seasonings, garlic and thyme, served over sautéed onions & red peppers. Topped with blackened shrimp and Cajun gumbo with okra. Served with red beans & rice with andouille sausage.
- **Bourbon Street Chicken & Shrimp** – Cajun-seasoned chicken breast grilled and served on a sizzling skillet with blackened-seasoned shrimp, garlic and thyme. Served with fried red potatoes and sautéed onions & mushrooms.
- **Bourbon Street Steak** – A juicy tender steak jazzed up with Cajun spices and served with sautéed onions & mushrooms with fried red potatoes

“Get ready for entrée envy at your table,” James said. “Our Sizzling Entrees will reward your sense of taste with fresh flavors that are simply fantastic.”

About Applebee's

Applebee's (www.applebees.com) is the world's largest casual dining chain, with approximately 2,000 locations in 49 states, 16 countries and one U.S. territory. Based in Kansas City, Mo., Applebee's takes pride in providing a welcoming, neighborhood environment where everyone can enjoy the dining experience. Applebee's Neighborhood Grill & Bar® is a DineEquity, Inc. (NYSE: DIN) brand, and is franchised and operated by Applebee's Services, Inc. and its affiliates.

Photos/Multimedia Gallery Available: <http://www.businesswire.com/cgi-bin/mmg.cgi?eid=50298448&lang=en>



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