



Two Course Menu

APPETIZERS

PAN-SEARED POT STICKERS

Steamed, pan-seared pork dumplings. Served with a Szechwan dipping sauce.

WARM PRETZELS WITH CRAFT BEER-CHEESE DIPPING SAUCE

Thick, warm pretzels served with our creamy craft beer-cheese dipping sauce made with regionally crafted beer. Garnished with crispy bacon and green onions.

FRIED MOZZARELLA

Crispy and golden on the outside, hot and gooey inside. Served with marinara sauce.

ENTREES

PECAN-CRUSTED CHICKEN SALAD

Warm, crispy pecan-crusted chicken breast served over chopped romaine and mixed greens tossed in Balsamic Vinaigrette with dried cranberries, mandarin oranges, sweetened pecans, celery and bleu cheese.

BRUSCHETTA CHICKEN PASTA

Multi-grain angel hair pasta tossed in garlic, basil and Roma tomato marinara. Topped with tender strips of fire-grilled chicken breast. Finished with balsamic glaze and Parmesan shavings.

10 oz. SIRLOIN Fire-grilled and topped with maison butter. Served with your choice of two sides.

HALF RACK BABY BACK RIBS

Slow-cooked baby back pork ribs basted in Tennessee BBQ sauce then fire-grilled till they're fall-off-the-bone tender. Served with seasoned fries and ginger-lime slaw.

DRAGONFIRE SALMON UNDER 750 CALORIES

Norwegian salmon fillet fire-grilled and glazed in a Kung Pao sauce. Served with pineapple pico de gallo, mandarin oranges, ginger-lime slaw and steamed broccoli.

\$22.99

Includes Soda, Iced Tea
Does not include Tax or Gratuity