



\$24.99 Two Course Menu

Pecan Crusted Chicken Salad

A crunchy pecan crusted chicken breast served warm on top of Romaine lettuce tossed Balsamic Vinaigrette. Garnished with mandarin oranges, dried cranberries, glazed pecans, celery and Bleu cheese crumbles.

Cajun Shrimp & Chicken Pasta

Our creamy, Alfredo sauce bathes al dente fettuccine pasta ribbons. All topped off with juicy chicken and shrimp sauteed with red bell peppers in our special Cajun butter finished with Parmesan shavings.

10oz. Sirloin

A lean Black Angus strip-style sirloin topped with maison butter and paired with your choice of two sides.

Half-Rack Baby Back Ribs & Shrimp

Half a rack of fire-grilled baby back pork ribs glazed with our Jack Championship BBQ sauce and topped with onion rings. Served with fries and a side of Cajun-spiced shrimp.

Dragonfire Salmon

Norwegian salmon fillet fire-grilled to perfection and glazed with spice Chinese Kung Pao sauce. Served over slow-cooked coconut jasmine rice with pineapple Pico De Gallo, Mandarin oranges, and fresh steamed broccoli.

Jack Daniels Chicken & Shrimp

Juicy chicken breast with our Jack Daniels glaze and paired with our crispy Cajun-spiced shrimp with your choice of two sides.

Dessert

Choice of Chocolate Peanut Butter Pie, Vanilla Bean Cheesecake, Brownie Obsession

Entrees include choice of soft drink, iced tea or lemonade.