

The Spark

FIVE CHEESE SPINACH & ARTICHOKE DIP

Baby leaf spinach, artichoke hearts, five cheese blend, grilled pita, & tri-colored tortilla chips 10

FLASH FRIED SPINACH

Flash fried spinach, lemon juice, & parmesan cheese 7

FIRE & ICE SHELLS & CHEESE

Brisket burnt ends, house-smoked cheddar, orecchiette pasta & fried onion curls 10

CREAMY SOUTHWEST CHIPOTLE DIP

Southwest chipotle dip served with crudité & tortilla chips 9

CRAB RANGOON PIZZA

Cream cheese & crab claw meat on toasted naan topped with green onion, fried wonton strips, & sweet Thai chili 11

FRIED CALAMARI

Lightly battered Cajun dusted squid served with mojo aioli & sweet Thai chili 10

CREAM OF BLACK BEAN SOUP

Pureed black beans, bacon, pepper, & onion finished with cream, lime, & cilantro topped with pico de gallo & tortilla strips 4 cup/ 5 bowl

CHEF'S SOUP DU JOUR

Ask your server about the Chef's daily creation 4 cup/ 5 bowl



GLUTEN FREE

18% GRATUITY ON PARTIES OF 8 OR MORE

THE FLARE

HOUSE SALAD

ARTISAN GREENS, GRAPE TOMATOES, JULIENNE CARROTS, RED ONION, ENGLISH CUCUMBER, & CHOICE OF DRESSING 6

NAPOLI SALAD

FIELD GREENS, ROMAINE LETTUCE, GRAPE TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, PEPPERONCINI, FETA CHEESE, HONEY BALSAMIC, & PARMESAN PITA 8

PEAR SALAD

MIXED GREENS WITH PEARS, DRIED CHERRIES, GOAT CHEESE, & WALNUT VINAIGRETTE 9

CAESAR WITH PARMESAN CRISP

CHOPPED ROMAINE, HOUSE-MADE CAESAR DRESSING, PEPPERCORN PARMESAN CRISP, GRAPE TOMATOES, CROUTONS, & BALSAMIC GLAZE 8

MISO MAPLE SALAD

FRESH SPINACH, ROASTED PECAN, GRAPE TOMATO, CUCUMBER, & CRISPY BEAN THREAD NOODLES WITH MISO MAPLE DRESSING* 8

DRESSING CHOICES: MISO MAPLE DRESSING, RANCH, BLEU CHEESE, CAESAR, HONEY MUSTARD, CRANBERRY VINAIGRETTE, WALNUT VINAIGRETTE, BALSAMIC VINAIGRETTE,

ADD MARINATED GRILLED CHICKEN OR SHRIMP TO ANY SALAD 5

ALL BURGERS ARE SERVED WITH PICKLES AND YOUR CHOICE OF OUR IN-HOUSE HAND CUT FRIES OR HOUSE MADE POTATO CHIPS

FIRE & ICE WHISKEY BURGER

A HALF-POUND CERTIFIED ANGUS BEEF PATTY GRILLED TO ORDER & GLAZED WITH OUR SIGNATURE WHISKEY SAUCE, VIENNESE FRIED ONIONS, & CHEDDAR CHEESE 11

FILET BURGER

HOUSE-GROUND FILET MIGNON TOPPED WITH GRILLED MUSHROOMS, TRUFFLE OIL, SWISS CHEESE, & BLACK PEPPER TARRAGON AIOLI 14

GRILLED CHICKEN BREAST OR A BLACK BEAN BURGER MAY BE SUBSTITUTED FOR ANY OF OUR BEEF BURGERS

SUBSTITUTE ONION RINGS, A CUP OF SOUP OR A HOUSE SALAD FOR 2

THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

*AVAILABLE NUT FREE

The Flame

Fire & Rice Bowl

CHICKEN, BEEF, OR SHRIMP WITH BROCCOLI, SNAP PEAS, CARROTS, RED BELL PEPPERS, MUSHROOMS, & BAMBOO SHOOTS TOSSED IN SWEET TERIYAKI OR SPICY SZECHUAN SAUCE SERVED WITH WHITE RICE 15

Putanesca Pasta

SHRIMP, BAY SCALLOPS, RED ONION, KALAMATA OLIVES, CAPERS, & GARLIC TOSSED WITH LINGUINE IN A TOMATO ANCHOVY SAUCE 20

Blueberry Duck

PAN SEARED DUCK BREAST WITH BLUEBERRY GASTRIQUE, SNOW PEAS, & GOAT CHEESE MASHED POTATO 18

Pad Thai



CHICKEN, BEEF, OR SHRIMP WITH RICE NOODLES, SNOW PEAS, CARROTS, RED BELL PEPPERS, GREEN ONIONS, SPICY PEANUT & TAMARIND SAUCE TOPPED WITH EGG 15

Pappardelle Stroganoff

SEARED BEEF, MUSHROOMS, & PEARL ONIONS TOSSED WITH PAPPARDELLE PASTA IN A HOUSE DEMI FINISHED WITH SOUR CREAM 17

Chicken Fried Steak

PANKO CRUSTED RIBEYE, GARLIC MASHED POTATOES, HARICOT VERT, MUSHROOM & ONION GRAVY 20

Rack of Lamb

RACK OF LAMB WITH HERB CRUST GREMOLATA, ROASTED PUMPKIN, CAULILINI, & MINT SHALLOT VINAIGRETTE 28

SPLIT PLATE CHARGE 3



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The Fire

Sesame Encrusted Ahi Tuna

Pan seared ahi tuna, orange sweet thai chili glaze, sesame ginger forbidden rice, & grilled baby bok choy 20

Grilled Salmon

Grilled Atlantic salmon, stone ground mustard cream sauce, wok charred sugar snaps, & sweet potato frites 22

Diablo Sirloin

10 oz sirloin with diablo demi, garlic mashed potatoes, & green beans 22

Dry-Aged Ribeye

12 ounce dry-aged ribeye with balsamic glaze, caulilini, & pearl potatoes 32

The Fire & Ice Filet

Grilled filet mignon with roasted garlic & smoked paprika compound butter, garlic mashed potatoes, & bacon Brussels sprouts

35

Add any of our delicious seafood singles to any steak and create your own surf & turf

Grilled Salmon Filet 9

Seared Ahi Tuna 8

Pan Seared Large Scallops 5 each

Lobster Tail Market Price

All steaks are hand cut, certified Angus beef

Rare – cool, red center

Medium Rare – warm, red center

Medium – pink throughout

Medium Well – thin line of pink

Well – no pink

Split plate charge 3

The consumption of raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness