

THE SPARK

FRIED SPINACH

Flash fried spinach, fresh lemon juice,
& shredded PARMESAN CHEESE 7

FRIED CALAMARI

Lightly battered Cajun dusted squid served
with Mojo Aioli & Sweet Thai chili 10

BONELESS CHICKEN WINGS

Hand-breaded chicken with choice of mild, hot,
BBQ, Teriyaki, Bourbon Glaze or Caribbean,
Jerk Sauce & served with Ranch Dressing 9

POT STICKERS

Pork dumplings seared & steamed with a
chili soy dipping sauce 8

FIVE CHEESE SPINACH & ARTICHOKE DIP

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



GLUTEN FREE

18% GRATUITY ON PARTIES OF 8 OR MORE

The Flare

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

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

CAESAR Salad with PARMESAN Crisp

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

Miso Maple Salad

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

Soup & Half Salad

A cup of soup & our HOUSE SALAD 7

FIRE & ICE
RESTAURANT & BAR

Add MARINATED GRILLED CHICKEN OR SHRIMP TO ANY SALAD 5

CREAM of BLACK BEAN SOUP

PUREED BLACK BEAN, 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 OUR CHEF'S DAILY CREATION
4 cup / 5 bowl

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

*AVAILABLE NUT FREE

The Flame

All burgers, sandwiches, and wraps are served with house made pickles & your choice of our in house hand-cut fries or house made potato chips

American Classic Burger

Certified Angus beef grilled to order with your choice of American, pepper jack, Gruyere or cheddar cheese on a brioche bun 10

Fire & Ice Whiskey Burger

Certified Angus beef, Maker's Mark bourbon glaze, Viennese fried onions, & cheddar cheese on a brioche bun 11

House Made Reuben

House pastrami, sauerkraut, thousand island, & Swiss cheese on marble rye 11

Carolina Pulled Pork Wrap

House smoked pulled pork with Carolina dressing, slaw, & grilled peppers on a wheat wrap 9

Chicken Salad Croissant

Roasted chicken, red grapes, celery, walnuts, & light creamy dressing on toasted croissant 9

Black Bean Burger

Vegetarian black bean chipotle burger, red leaf lettuce, & sliced tomato on a brioche bun 9

Salmon Gyro

Mediterranean seasoned salmon, tzatziki, tomato, onion, Kalamata olive, & feta served on grilled pita paired with roasted vegetable & farro salad 11

Smoked Brisket Philly

House-smoked brisket, chipotle glaze, smoked cheddar cheese sauce, & Viennese fried onions on a hoagie 11

Split plate charge 2

Substitute onion rings, a cup of soup, or house salad for 2

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

The Fire

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 11

Pad Thai

CHICKEN, BEEF, OR SHRIMP WITH RICE NOODLES, SNOW PEAS, CARROTS, RED BELL PEPPERS, GREEN ONIONS, & SPICY PEANUT & TAMARIND SAUCE TOPPED WITH EGG 11

Diablo Steak Tips

GRILLED BEEF TIPS WITH DIABLO DEMI, CAJUN FRIES, & GREEN BEANS 13

Cajun Fish Tacos

PAN SEARED SUSTAINABLE WHITEFISH, CAJUN SEASONING, AVOCADO SPREAD, HOUSE-MADE SLAW, & GRILLED FLOUR TORTILLAS, SERVED WITH LIME HERB RICE 10

Argentine Steak Tacos

GRILLED STEAK STRIPS, HOUSE PICO, & GRILLED FLOUR TORTILLAS SERVED WITH CHILI SAUCE & LIME HERB RICE 10

Putanesca Pasta

GRILLED CHICKEN, RED ONION, KALAMATA OLIVES, CAPERS, & GARLIC TOSSED WITH LINGUINE IN A TOMATO ANCHOVY SAUCE 13

Smoked Cheddar & Shells

ORECCHIETTE PASTA WITH HOUSE-SMOKED CHEDDAR CHEESE SAUCE, CRISP BACON, GREEN ONIONS & GRILLED CHICKEN 12

 GLUTEN FREE

SPLIT PLATE CHARGE 2

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