

The Spark

Five Cheese Spinach & Artichoke Dip

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

Fire & Ice Shells & Cheese

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

Crab Rangoon Pizza

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

Shrimp Scampi

Shrimp broiled with garlic butter, parmesan, white wine, & dill served with french bread 12

Tomato Basil

Fire roasted tomatoes, basil, & heavy cream served with parmesan crustini
4 cup/ 5 bowl

Flash Fried Spinach

Flash fried spinach, lemon juice, & parmesan cheese 7

Beet Spiked Baba Ganoush

Roasted eggplant & beets, garlic, lemon juice, cucumber, grilled pita, & tortilla chips 9

Fried Calamari

Lightly battered Cajun dusted squid served with mojo aioli & sweet Thai chili 11

Gochujang Pork Nachos

Gochujang BBQ pulled pork, fried wonton chips, Asian slaw, wasabi crème fraiche 11

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

Sweet Onion Salad

WATERCRESS & ARUGULA, MANDARIN ORANGES, DRIED CHERRIES, GOAT CHEESE, & VIDALIA ONION VINAIGRETTE 9

Caesar with Parmesan Crisp

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

Watermelon Salad

WATERMELON, RED ONION, JICAMA, FETA, & WHITE BALSAMIC VINAIGRETTE 9

DRESSING CHOICES: SWEET ONION VINAIGRETTE, RANCH, BLEU CHEESE, CAESAR, HONEY MUSTARD, CRANBERRY VINAIGRETTE, WHITE BALSAMIC MINT VINAIGRETTE, HONEY 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 13

Filet Burger*

HOUSE-GROUND FILET MIGNON TOPPED WITH BALSAMIC ONION MARMALADE & FRIED GOAT CHEESE 15

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

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 16

Pad Thai



CHICKEN, BEEF, OR SHRIMP WITH RICE NOODLES, SNOW PEAS, CARROTS, RED BELL PEPPERS, GREEN ONIONS, SPICY PEANUT & TAMARIND SAUCE TOPPED WITH EGG 16

Tutto Mare

MUSSELS, SCALLOPS, SALMON, & SHRIMP WITH RED ONION, GARLIC, GRAPE TOMATOES, & LINGUINE TOSSED IN WHITE WINE BUTTER SAUCE 22

Pancetta Pomodoro

CRISPY PANCETTA, GRILLED CHICKEN, RED ONION, & PENNE TOSSED IN ROASTED TOMATO & OLIVE OIL SAUCE WITH FRESH BASIL CHIFFONADE 19

Chipotle Apricot Duck*



PAN SEARED DUCK WITH CHIPOTLE APRICOT CHUTNEY, FRIED RICE, & WOK VEGETABLES 21

Chicken Fried Steak

PANKO CRUSTED RIBEYE, GARLIC MASHED POTATOES, HARICOT VERT, CARMELIZED SHALLOT & PEPPERCORN GRAVY 21

Southwest Pork Tenderloin



GRILLED CIRCLE B RANCH PORK TENDERLOIN WITH ESPRESSO CHIPOTLE RUB, POLENTA CAKE, SQUASH MEDLEY, ADOBO CREAM SAUCE, & AGAVE GLAZE 19

Lemon Thyme Pheasant

AIRLINE PHEASANT BREAST WITH LEMON THYME AU JUS, TRI COLOR CAULIFLOWER, & WILD MUSHROOM QUINOA 25

Lamb Chops*

LAMB CHOPS WITH HERB CRUST GREMOLATA, CITRUS RISOTTO, & TRI COLORED CAULIFLOWER 28

Split plate charge 3



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The Fire

Sesame Encrusted Ahi Tuna*

Pan seared ahi tuna, plum wasabi glaze,
fried rice, & grilled asparagus 21

Bistro Medallions*

Bacon wrapped beef medallions,
garlic mashed potatoes, haricot vert, & mushroom
onion demi 25

Grilled Salmon*

Grilled Atlantic salmon, ginger citrus soy glaze,
squash medley, & grilled polenta cake 24

Dry-Aged Ribeye*

12 ounce dry-aged ribeye with smoked paprika
agave syrup, tri color cauliflower, garlic mashed
potatoes 34

The Fire & Ice Filet*

Grilled 8 ounce filet mignon with black garlic balsamic demi, Lyonnaise potatoes, & grilled asparagus
37

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 30

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