



FIRE & ICE
RESTAURANT & BAR

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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

ONION, TOMATO, & ARUGULA FLATBREAD

Caramelized onions, chopped grape tomatoes, & fresh arugula with goat cheese on toasted naan 10

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 11

SHRIMP SCAMPI

Shrimp broiled with garlic butter, Parmesan, white wine, & dill served with French bread 12

GOCHUJANG PORK NACHOS

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

MUSHROOM & SAGE CREAM SOUP

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

ENDIVE & PEAR SALAD

BELGIAN ENDIVE WITH PORT WINE POACHED PEAR, DRIED CRANBERRIES, WALNUTS, & GOAT CHEESE FINISHED WITH TARRAGON RED WINE VINAIGRETTE 10

CAESAR WITH PARMESAN CRISP

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

SOUTHWEST SPINACH SALAD

FRESH SPINACH TOSSED IN TEQUILA LIME VINAIGRETTE TOPPED WITH RED BELL PEPPERS, RED ONION, ROASTED CORN, & TORTILLA STRIPS 9

DRESSING CHOICES: RANCH, BLEU CHEESE, CAESAR, HONEY MUSTARD, HONEY BALSAMIC VINAIGRETTE, TARRAGON RED WINE VINAIGRETTE, TEQUILA LIME 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 JALAPENO BACON JAM, ARUGULA, & FRIED GOAT CHEESE 16

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

Vodka Bolognese

PENNE PASTA WITH VODKA BEEF BOLOGNESE SAUCE, PARMESAN, & BASIL CHIFFONADE 19

Twisted Carbonara

SHRIMP & SCALLOPS WITH BACON, PEAS, SHALLOTS, & LINGUINE FINISHED WITH CREAM TOPPED WITH SALT CURED EGG YOLK 21

Brandy Duck*



PAN SEARED DUCK BREAST WITH A BRANDY SHALLOT CREAM SAUCE, MUSHROOM RISOTTO, & BROCCOLINI 22

Chicken Fried Steak

PANKO CRUSTED RIBEYE, GARLIC MASHED POTATOES, HARICOT VERT, CAMELIZED SHALLOT & PEPPERCORN GRAVY 22

Tomahawk Pork Chop*



GRILLED TOMAHAWK PORK CHOP WITH SMOKED GASTRIQUE, SWEET POTATO FRIES, & BACON BRUSSELS SPROUTS 25

Curry Lamb*

SEARED LAMB CHOPS WITH YELLOW CURRY COCONUT CREAM SAUCE, WARM TABBOULEH, & BROCCOLINI 28

Split plate charge 3



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The Fire

Ahi TUNA*

PAN SEARED AHI TUNA, SOY MANDARIN GLAZE,
fried rice, & baby bok choy 22

BORDELAISE BISTRO*

Grilled bistro tender with whiskey bordelaise,
garlic mashed potatoes, & peppadew haricot vert
25

Grilled Salmon*

Grilled Atlantic salmon with blood orange
wasabi glaze, grilled baby bok choy,
& fried rice 25

Dry-Aged Ribeye*

12 ounce dry-aged ribeye with port wine
reduction, broccolini, & Lyonnaise potatoes 35

The Fire & Ice Filet*

Grilled 8 ounce filet mignon with béarnaise butter, mushroom risotto, & bacon Brussels sprouts
39

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