



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

BLACK BEAN DIP

Creamy southwest black bean dip, toasted pita, & tortilla chips 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 COCKTAIL

Poached shrimp served chilled with mango Thai cocktail sauce 12

GOCHUJANG PORK NACHOS

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

CHICKEN TORTILLA 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

ASIAN SALAD

MIXED GREENS WITH MANDARIN ORANGES, RED BELL PEPPERS, BAMBOO SHOOTS, FRIED WONTON STRIPS, & LEMON GINGER VINAIGRETTE 10

CAESAR WITH PARMESAN CRISP

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

STRAWBERRY SPINACH SALAD

FRESH SPINACH TOPPED WITH STRAWBERRY POPPY SEED DRESSING, FRESH STRAWBERRIES, SLIVERED ALMONDS, RED ONION, & FETA 9

DRESSING CHOICES: RANCH, BLEU CHEESE, CAESAR, HONEY MUSTARD, HONEY BALSAMIC VINAIGRETTE, STRAWBERRY POPPY SEED, LEMON GINGER 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

GARLIC TRUFFLE ROYALE*

HOUSE-GROUND FILET MIGNON WITH TRUFFLE AIOLI, HAVARTI CHEESE, BACON, & AN OVER EASY EGG 17

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

Pineapple Jerk Seafood

SHRIMP, SALMON, & SCALLOPS WITH CARROTS, PEPPERS, ONION, & PINEAPPLE IN SPICY JERK SAUCE SERVED WITH STEAMED RICE 19

Pesto Primavera

GRILLED CHICKEN, PEPPERS, BROCCOLI, CARROTS, ONIONS, & SUN DRIED TOMATOES SAUTÉED WITH GARLIC & BASIL PESTO TOSSED WITH CHEESE TORTELLINI 21

Duck à l'Orange*



PAN SEARED DUCK BREAST WITH ORANGE GLAZE, GRILLED ASPARAGUS, & MACADAMIA RISOTTO 22

Chicken Fried Steak

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

Southwest Pork Tenderloin*



GRILLED PORK TENDERLOIN WITH BLUE CORNMEAL GRITS, ADOBO CREAM SAUCE, GRILLED VEGETABLE HASH, & TEQUILA LIME CILANTRO GLAZE 25

Curry Lamb*

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

Split plate charge 3



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The Fire

Thai Pineapple Tuna*

PAN SEARED AHI TUNA WITH THAI PINEAPPLE GLAZE,
PINEAPPLE PICO GARNISH, WOK CHARRED SUGAR SNAP
PEAS, & FRIED RICE 22

Chimichurri Bistro*

GRILLED BISTRO TENDER WITH CHIMICHURRI SAUCE,
GRILLED VEGETABLE HASH, & GARLIC MASHED POTATOES
25

Grilled Salmon*

GRILLED ATLANTIC SALMON WITH KIWI LIME GLAZE,
GRILLED ASPARAGUS, & GINGER FORBIDDEN RICE
25

Dry-Aged Ribeye*

12 OUNCE DRY-AGED RIBEYE WITH PORT WINE
REDUCTION, PEPPADEW HARICOT VERT, & LYONNAISE
POTATOES 35

The Fire & Ice Filet*

GRILLED 8 OUNCE FILET MIGNON WITH BROWN BUTTER POWDER, GRILLED ASPARAGUS, & MACADAMIA RISOTTO
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