



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, & Frank's crispy fried onions 10

BONELESS CHICKEN WINGS

Hand breaded chicken with choice of mild, hot, BBQ, Caribbean jerk, teriyaki, or bourbon glaze. Served with ranch 11

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 Cajun remoulade dipping sauce 11

SHRIMP COCKTAIL

Garlic & parsley grilled and chilled jumbo shrimp served with avocado horseradish mousse 12

GRILLED CHICKEN & CORN CHOWDER

Our special chowder with marinated grilled chicken & Mediterranean harissa 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

THE MEDITERRANEAN

FIELD GREENS, ROMAINE LETTUCE, GRAPE TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, PEPPERONCINI, FETA CHEESE, HONEY BALSAMIC, & PARMESAN PITA 9

CAESAR WITH PARMESAN CRISP

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

DRESSING CHOICES: RANCH, BLEU CHEESE, CAESAR, HONEY MUSTARD, HONEY BALSAMIC VINAIGRETTE, THOUSAND ISLAND

ADD MARINATED GRILLED CHICKEN OR SHRIMP TO ANY SALAD 5

RESTAURANT & BAR

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 MAKER'S MARK BOURBON GLAZE, FRANK'S CRISPY FRIED ONIONS, & CHEDDAR CHEESE ON A BRIOCHE BUN 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

Duck A L'Orange*



PAN SEARED DUCK BREAST WITH A GRAND MARNIER GLACE & SPINACH & MUSHROOM RISOTTO 22

Lobster Mac & Cheese

TENDER CHUNKS OF LOBSTER TOSSED IN OUR CHEDDAR WINE SAUCE WITH SMOKED BACON & CHEETO AU GRATIN 21

Chicken Fried Steak

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

Curry Lamb*

SEARED LAMB CHOPS WITH YELLOW CURRY COCONUT CREAM SAUCE, HARICOT VERT, & PURPLE FORBIDDEN RICE 28

Split plate charge 3



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The Fire

TIGER TUNA*

SEARED BLACKENED SAKU TUNA WITH SWEET SOY & TURMERIC SAUCES SERVED WITH 11 INGREDIENT FRIED RICE 24

Grilled Salmon with Cowboy Caviar

Grilled salmon served over corn & black beans with red chile cream 25

Dry Aged Ribeye*

OUR HOUSE DRY AGED & HAND CUT RIBEYE STEAK GRILLED TO PERFECTION & SERVED WITH CHEDDAR GARLIC MASHED POTATOES & SAUTÉED BRUSSELS SPROUTS WITH BACON 36

THE FIRE & ICE FILET*

HAND CUT AND GRILLED TO YOUR DESIRE, SERVED WITH MAÎTRE DE HOTEL BUTTER, CHEDDAR GARLIC MASHED POTATOES, & SAUTÉED BRUSSELS SPROUTS WITH BACON 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

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