



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 12

FIRE & ICE SHRIMP COCKTAIL

Garlic & parsley grilled & chilled jumbo shrimp served with our avocado cocktail sauce 12

FIRE & ICE SHELLS & CHEESE

Brisket burnt ends, house-smoked cheddar, orecchiette pasta, & Frank's crispy fried onions 13

BONELESS CHICKEN WINGS

Hand breaded chicken with choice of mild, hot, BBQ, Caribbean jerk, teriyaki, or bourbon glaze. Served with ranch 13

CRAB RANGOON PIZZA

Cream cheese & crab claw meat on toasted naan topped with green onion, fried wonton strips, & sweet Thai chili 12

FRIED CALAMARI

Lightly battered Cajun dusted squid served with Cajun remoulade dipping sauce 12

CHEF'S SOUPS DU JOUR

Ask your server about the chef's daily creations
5 cup/ 7 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 8

SUMMER Goddess



SPRING MIX, CUCUMBERS, WATERMELON RADISH, GRAPE TOMATOES, CARROTS, CHILLED ASPARAGUS, TOASTED SUNFLOWER SEEDS, FETA, & GREEN GODDESS DRESSING 11

CAESAR WITH PARMESAN CRISP

CHOPPED ROMAINE, HOUSE MADE CAESAR DRESSING, PEPPERCORN PARMESAN CRISP, GRAPE TOMATOES, CROUTONS, & BALSAMIC GLAZE 10

THE MEDITERRANEAN

FIELD GREENS, ROMAINE LETTUCE, GRAPE TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, PEPPERONCINI, FETA CHEESE, HONEY BALSAMIC, & PARMESAN PITA 11

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

Add MARINATED GRILLED CHICKEN OR SHRIMP TO ANY SALAD 7

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 14

THE WELLINGTON FILET BURGER*

HOUSE GROUND FILET MIGNON, MUSHROOM DIJON AIOLI, SWISS CHEESE, & SUGAR CRISPED BACON ON A BRIOCHE BUN 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 18

Pad Thai



CHICKEN, BEEF, OR SHRIMP WITH RICE NOODLES, SNOW PEAS, CARROTS, RED BELL PEPPERS, GREEN ONIONS, SPICY PEANUT & TAMARIND SAUCE TOPPED WITH EGG 18

Duck A L'Orange*



PAN SEARED DUCK BREAST WITH A GRAND MARNIER GLACE & SPINACH & MUSHROOM RISOTTO 25

Southern Seafood & Polenta



SHRIMP, SCALLOPS, & LOBSTER SAUTÉED IN A CREOLE SPICED TOMATO SAUCE SERVED OVER CHEESY GRITS WITH CRISPY SMOKED BACON 28

Chicken Fried Steak

PANKO CRUSTED RIBEYE HAND BREADED AND DEEP FRIED WITH LYONNAISE COUNTRY GRAVY, SAUTÉED FRENCH GREEN BEANS, & BUTTERY GARLIC MASHED POTATOES 27

Roast Australian Rack of Lamb*



ROASTED AUSTRALIAN LAMB CHOPS SERVED WITH MINT CHIMICHURRI, WHISKEY GLAZED CARROTS, & FINGERLING POTATOES 29

Split plate charge 3



GLUTEN FREE

18% GRATUITY ON PARTIES OF 8 OR MORE

The Fire

TUNA YUM YUM*



SEARED BLACKENED SAKU TUNA, NINE INGREDIENT
COCONUT FRIED RICE, & YUM YUM SAUCE 26

ORANGE BARBEQUED SALMON



GRILLED SALMON WITH OUR FRESH ORANGE BBQ SAUCE,
CHEESY GRITS, & FRESH ASPARAGUS 27

THE FIRE & ICE FILET*



HAND CUT & GRILLED TO YOUR DESIRE, SERVED
WITH GARLIC MASHED POTATOES, GRILLED ASPARAGUS,
& SMOKED GARLIC & HERB BUTTER 39

DRY AGED RIBEYE*

OUR HOUSE DRY AGED & HAND CUT RIBEYE STEAK
GRILLED TO PERFECTION SERVED WITH GARLIC
POTATOES, SAUTÉED FRENCH GREEN BEANS, & FINISHED
WITH A BLACK PINEAPPLE REDUCTION 38

TENDER BROCHETTES*



TWO SKEWERS OF BISTRO TENDER WITH PEPPERS, PINEAPPLE,
& SPANISH ONION SERVED OVER WHITE RICE WITH WHISKEY
CARROTS & GINGER DEMI SYRUP 27

ADD ANY OF OUR DELICIOUS SEAFOOD SINGLES TO ANY STEAK AND CREATE YOUR OWN SURF & TURF

GRILLED SALMON FILET 11

SEARED AHI TUNA* 9

PAN SEARED LARGE SCALLOPS 6 EACH

LOBSTER TAIL 33

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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