



**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 46

## 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 46

## 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

\*THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS