



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 garlic chili 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 garlic chili sauce 12

FRIED SPINACH

Flash fried spinach, fresh lemon juice, & shredded parmesan cheese 10

CHEF'S SOUPS DU JOUR

Ask your server about our chef's daily creations
5 cup / 7 bowl



GLUTEN FREE

20% 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

TUNA POKE BOWL

MARINATED AHI TUNA & ASIAN CRAB SALAD SERVED OVER WHITE RICE TOPPED WITH FRESH CUCUMBER, CARROTS, & CORN GARNISHED WITH CILANTRO, GREEN ONION, PICKLED GINGER, TOBIKO, FURIKAKE, & YUM YUM SAUCE 15

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, GREEK VINAIGRETTE, & PARMESAN PITA 11

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

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

BLEU CHERRY BURGER*

HOUSE GROUND FILET MIGNON, BLUE CHEESE, TART CHERRY & MERLOT REDUCTION, & SUGAR CRISPED BACON ON A TOASTED 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

Char Sui Seared Duck Breast*



CHINESE RED BBQ SEARED DUCK SERVED WITH STEAMED RICE & SESAME SNAP PEAS 25

Shrimp Margherita Pasta

TENDER SAUTÉED SHRIMP WITH FRESH TOMATOES, BASIL, & MOZZARELLA TOSSED WITH WHITE WINE, GARLIC, & CAVATAPPI PASTA 20

Chicken Fried Steak

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

Grilled Australian Rack of Lamb*



GARLIC & ROSEMARY MARINATED RACK OF LAMB WITH TART CHERRY & MERLOT REDUCTION, FINGERLING POTATOES, & ASPARAGUS 29

Split plate charge 3



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The Fire

TUSCAN Grilled TUNA*

Grilled SAKU TUNA, GARLIC BUTTERED NOODLES,
& WARM TOMATO, ARTICHOKE, & OLIVE TAPENADE 26

SEARED SALMON AU POIVRE

FIVE PEPPER RUBBED SALMON SEARED AND TOPPED
WITH SHALLOT BRANDY BUTTER SERVED WITH CORN &
BACON RISOTTO & SAUTÉED SPINACH 27

DRY AGE BONE-IN PORK RIBEYE

Grilled dry aged pork ribeye with Aji VERDE,
BROCCOLINI, & RED BEANS AND RICE 33

CARIBBEAN JERK CHICKEN

Grilled jerk MARINATED GAME HEN SERVED WITH
BROCCOLINI & RED BEANS & RICE 25

THE FIRE & ICE FILET*

HAND CUT & GRILLED TO YOUR DESIRE, SERVED
WITH GARLIC MASHED POTATOES, GRILLED ASPARAGUS,
& ROASTED GARLIC BUTTER 46

DRY AGED RIBEYE*

OUR HOUSE DRY AGED & HAND CUT RIBEYE STEAK
GRILLED TO PERFECTION SERVED WITH GARLIC MASHED
POTATOES, SAUTÉED FRENCH GREEN BEANS, & FINISHED
WITH A MADEIRA REDUCTION 46

Add ANY of our delicious SEAFOOD SINGLES TO ANY STEAK AND CREATE YOUR OWN SURF & TURF

Grilled SALMON FILET 17

SEARED Ahi TUNA* 11

PAN SEARED LARGE SCALLOPS 7 EACH

LOBSTER TAIL 45

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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