# THE Spark

# Fried Spinach

Flash fried spinach, fresh lemon juice, & shredded Parmesan cheese 7

# Boneless Chicken Wings

Hand-breaded chicken with choice of mild, hot. BBQ, teriyaki, bourbon glaze, Caribbean jerk, chipotle or inferno sauce. Served with Ranch 9

#### Fried Calamari

Lightly battered Cajun dusted souid served <mark>with mojo ai</mark>oli & sweet Thai chili - 1.1

#### Pot Stickers

Pork dumplings seared & steamed with A chili soy dipping sauce 8

### Gochujang Pork Nachos

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

# Five Cheese Spinach & Artichoke Dip

Baby leaf spinach, artichoke HEARTS, five CHEESE blend, grilled pita, & tri-colored tortilla chips 10

# Onion, Tomato, & Arugula Flatbread

Balsamic onion marmalade, chopped heirloom grape tomatoes, & fresh arugula with mozzarella cheese on toasted naan 10

# Crab Rangoon Pizza

Cream cheese & crab claw meat on toasted naan topped with green onion, fried wonton strips, & sweet Thai chili 11

**Gluten Free** 

# THE FLARE

Dressing Choices: Ranch, Bleu Cheese, Caesar, Honey Mustard, Cranberry Vinaigrette, White Balsamic Mint Vinaigrette, Honey Balsamic Vinaigrette

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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, DEDDERONCINI, feta cheese, honey balsamic, & parmesan pita 8

# CAESAR SALAD WITH PARMESAN CRISP

Chopped Romaine, House-made Caesar dressing, **DEPOPER PARMESAN CRISP, CROUTONS, & DALSAMIC** GLAZE 8

#### Watermelon Salad 🙈



WATERMELON, RED ONION, JICAMA, FETA, & WHITE balsamic vinaigrette 9

# Soup & Half Salad

A cup of soup & our house salad 8

Add marinated grilled chicken or shrimp to any salad

#### Minestrone

Chicken, white beans, vegetables, & pasta in a flavorful broth 4 cup / 5 bowl

# Chef's Soup Du Jour

Ask your server about our Chef's daily creation 4 cup / 5 bowl

\*The consumption of raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness

# THE FLAME

All burgers, sandwiches, and wraps are served with house made pickles & your choice of our in house hand-cut fries or house made potato chips

### American Classic Burger\*

Certified Angus beef grilled to order with your choice of American, pepper jack, gruyere or cheddar cheese on a brioche bun 10

#### House Made Reuben

House pastrami, sauerkraut, thousand island, & Swiss cheese on marble rye 11

Korean Pork

A brioche bun 11

Gochujang BBQ pulled pork, pickled vegetables, spring mix, & cilantro lime aioli on a hoagie 10

Fire & Ice Whiskey Burger\*

Certified Angus beef, Maker's Mark bourbon

glaze, Viennese fried onions, & cheddar cheese on

# Turkey Pesto Wrap

Mesquite turkey, Swiss, tomato relish, spring mix, cucumber, & basil pesto aioli in a honey wheat wrap 11

### Black Bean Burger

Vegetarian black bean chipotle burger, red leaf lettuce, & sliced tomato on a brioche bun 10

# **Smoked Brisker Philly**

House-smoked brisket, chipotle glaze, smoked cheddar cheese sauce, & Viennese fried onions on a hoagie

Split plate charge 2

Substitute onion rings, a cup of soup, or house salad for 2

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# THE FIRE

#### 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 11

# **Bulgogi Steak Tips\***

Seared steak tips with bulgogi demi, sautéed peppers, snow peas, & fried rice 13

# **Argentine Steak Tacos**

Grilled steak strips, House pico, & grilled flour tortillas served with chili sauce & lime Herb Rice 11

#### Smoked Cheddar & Shells

ORECCHIETTE DASTA WITH HOUSE-SMOKED cheddar cheese sauce, crisp bacon, green onions & grilled chicken 12

#### Pad Thai

Chicken, beef, or shrimp with rice noodles, snow DEAS, CARROTS, RED bell DEDDERS, GREEN ONIONS, & spicy peanut & tamarind sauce topped with egg 11

# Cajun Fish Tacos

Pan seared sustainable whitefish, Cajun seasoning, AVOCADO SDREAD, HOUSE-MADE SLAW, & GRILLED FLOUR tortillas, served with lime Herb rice 11

# Shrimp & Chicken Pasta

Sautéed chicken breast & shrimp with grape TOMATOES, RED ONION, & linguini tossed in white wine butter sauce 13

#### Hawaiian Chicken

Grilled chicken with smoked pineapple glaze & fresh pico, wok vegetables, & fried rice 12

**Oluten Free** 

Split plate charge 2

18% gratuity on parties of 8 or more