



FIRE & ICE
RESTAURANT & BAR



The Spark

Pork Rinds & Pimento Cheese Dip

HOUSE FRIED PORK RINDS WITH WARM CREAMY PIMENTO CHEESE DIP 13

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

CHICKEN WINGS 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

Apple Kale Salad

TENDER baby kale, crisp Fuji apples, shredded BRUSSELS SPROUTS, CRAISINS, RED ONION, TOASTED ALMONDS, & TANGY HONEY MAPLE VINAIGRETTE 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, GREEK VINAIGRETTE, & PARMESAN PITA 11

DRESSING CHOICES: RANCH, BLEU CHEESE, CAESAR, HONEY MUSTARD, HONEY MAPLE VINAIGRETTE, 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

PIMENTO CHEESE FILET BURGER*

HOUSE GROUND FILET MIGNON, CREAMY HOUSE MADE PIMENTO CHEESE, CRISPY BACON, & PICKLED ONIONS ON A TOASTED PRETZEL 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

Roasted Melba Duck*



SAVORY ROASTED DUCK HALF SERVED WITH SWEET TANGY MELBA SAUCE, BRUSSELS SPROUTS, & ROASTED FINGERLING POTATOES 28

Seafood En Croute

SHRIMP, SALMON, SCALLOPS, & MIXED VEGETABLES IN A CREAMY WHITE WINE BEURRE BLANC SERVED IN A FLAKY PUFFED PASTRY 28

Turkish Lamb Chops*

TURKISH SPICED RUBBED LAMB CHOPS GRILLED & SERVED WITH GRILLED BROCCOLINI & SAUTÉED MEDITERRANEAN WHEAT BERRY & WHITE BEANS 33

Split plate charge 3



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The Fire

SEARED JAPANESE TUNA LOIN*



RARE, SEARED TUNA LOIN TOPPED WITH YUM YUM & GINGER SAUCES SERVED WITH WHITE RICE & MIXED WOK VEGETABLES 28

SEARED SALMON AU POIVRE



FIVE PEPPER RUBBED SALMON SEARED AND TOPPED WITH SHALLOT BRANDY BUTTER SERVED WITH CORN & BACON RISOTTO & SAUTÉED SPINACH 28

KC STRIP PEPPER STEAK

PRIME KC STRIP PAN SEARED IN OUR 5 PEPPER BLEND TOPPED WITH A SWEET PEPPADEW CHUTNEY SERVED WITH SAUTÉED BABY KALE & ROASTED FINGERLING POTATOES 39

THE FIRE & ICE FILET*



HAND CUT FILET GRILLED TO YOUR DESIRE SERVED WITH GARLIC MASHED POTATOES, BRUSSELS SPROUTS, & 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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