



FIRE & ICE
RESTAURANT & BAR



The Spark

Pork Rinds & Pimento Cheese Dip

HOUSE FRIED PORK RINDS WITH WARM CREAMY PIMENTO CHEESE DIP 13

SHRIMP & SCALLOP CEVICHE

SHRIMP, BAY SCALLOPS, CUCUMBER, AVOCADO, ONION & TOMATO IN A TANGY CITRUS MARINADE SERVED WITH TORTILLA CHIPS 14

FIRE & ICE MAC & CHEESE

BRISKET BURNT ENDS, HOUSE-SMOKED CHEDDAR, CAVATAPPI 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 13

FRIED CALAMARI

LIGHTLY BATTERED CAJUN DUSTED SQUID SERVED WITH GARLIC CHILI SAUCE 13

FRIED SPINACH

FLASH FRIED SPINACH, FRESH LEMON JUICE, & SHREDDED PARMESAN CHEESE 11

CHEF'S SOUPS DU JOUR

ASK YOUR SERVER ABOUT OUR CHEF'S DAILY CREATIONS
7 CUP / 8 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 9

CAESAR WITH PARMESAN CRISP

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

TUNA POKE BOWL*

CHILLED MARINATED TUNA WITH PICKED VEGETABLES & DICED AVOCADO SERVED OVER STEAMED RICE TOPPED WITH TOBIKO, FURIKAKE, YUM YUM SAUCE, & UNAGI SAUCE 14

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 8

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

SOUTHWEST SMOKEHOUSE FILET BURGER*

HOUSE GROUND FILET MIGNON, FIRE ROASTED POBLANO PEPPER, CHIPOTLE BACON JAM & CHIHUAHUA CHEESE 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, SNOW 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

Cajun BBQ Shrimp Pasta

NEW ORLEANS INSPIRED SHRIMP & LINGUINE PASTA IN A SPICY LEMON BUTTER SAUCE 24

Tequila Lime Chicken Pasta

TENDER CHICKEN BREAST SAUTÉED WITH PEPPERS, ONIONS, & CHILI FLAKES SERVED WITH CAVATAPPI PASTA TOSSED IN A CREAMY TEQUILA LIME BUTTER SAUCE 20

Veal Piccata

TENDER BREADED VEAL CUTLETS FINISHED IN A TANGY WHITE WINE LEMON CAPER SAUCE ACCOMPANIED BY GARLIC MASHED POTATOES & SAUTÉED ASPARAGUS 28

Hawaiian BBQ Chicken

GRILLED MARINATED CHICKEN THIGHS SERVED OVER A BED OF SHREDDED CABBAGE TOPPED WITH TERIYAKI & PINEAPPLE PICO DE GALLO SERVED WITH STEAMED RICE & MACARONI SALAD 20

Red Curry Lamb Chops*

GRILLED THAI SPICED LAMB CHOPS SERVED WITH RED CURRY SAUCE, COCONUT RICE, & GRILLED ZUCCHINI 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 30

CHIPOTLE GLAZED SALMON

SEARED CHIPOTLE GLAZED SALMON FILET SERVED WITH SMASHED MEXICAN OREGANO SPICED YUKON POTATOES & GRILLED ZUCCHINI 30

SEARED ADOBO RUBBED FLAT IRON*

ADOBO SPICED FLAT IRON STEAK DRIZZLED WITH OUR DR. PEPPER BBQ SERVED WITH FRIED POTATOES & ONIONS, & SAUTÉED GREEN BEANS 32

THE FIRE & ICE FILET*



HAND CUT FILET GRILLED TO YOUR DESIRE SERVED WITH GARLIC MASHED POTATOES, 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* 15

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

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