

THE SPARK

FRIED SPINACH

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

FIVE CHEESE SPINACH & ARTICHOKE DIP

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

FRIED CALAMARI

Lightly battered Cajun dusted squid served with Mojo aioli & sweet Thai chili 9

BONELESS CHICKEN WINGS

Hand-breaded chicken, choice of mild, hot, teriyaki, bourbon glaze or Caribbean jerk sauce, & served with ranch dressing 8

"POTATO WEDGES"

Aged cheddar potato croquettes & garlic truffle aioli 8

POT STICKERS

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

 GLUTEN FREE

18% GRATUITY ON PARTIES OF 8 OR MORE

THE FLARE

DRESSING CHOICES: HONEY BASIL VINAIGRETTE, RANCH, BLEU CHEESE, CAESAR,
LEMON POPPY SEED VINAIGRETTE, WHITE BALSAMIC VINAIGRETTE

HOUSE SALAD

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, PEPPERONCINI,
FETA CHEESE, HONEY BALSAMIC, & PARMESAN PITA 7

CAESAR SALAD with PARMESAN CRISP

CHOPPED ROMAINE, HOUSE-MADE CAESAR DRESSING,
PEPPERCORN PARMESAN CRISP, CROUTONS, & BALSAMIC
GLAZE 7

SPINACH APRICOT

FRESH SPINACH, DRIED APRICOTS, CANDIED BACON,
& CRUMBLed GOAT CHEESE TOSSED WITH LEMON POPPY
SEED VINAIGRETTE 8

ORANGE COCONUT SHRIMP SALAD

FRIED SHRIMP, SPRING GREENS, STRAWBERRIES,
BLACKBERRIES, CRUMBLed GOAT CHEESE,
& WHITE BALSAMIC VINAIGRETTE 12

SOUP & HALF SALAD

A CUP OF SOUP & OUR HOUSE SALAD 7

ADD ROSEMARY GRILLED CHICKEN OR SHRIMP TO ANY SALAD 4

SAUSAGE & LENTIL

HOUSE-MADE SAUSAGE & GREEN LENTILS IN A SAVORY 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 8

Fire & Ice Whiskey Burger

Certified Angus beef, Maker's Mark bourbon glaze, Viennese fried onions, & cheddar cheese on a brioche bun 9

House Made Reuben

House pastrami, sauerkraut, thousand island, & Swiss cheese on local rye 10

Chipotle Fried Chicken

Hand breaded chicken breast, pepper jack cheese, chipotle glaze, red leaf lettuce, & tomato on a torta bun 9

Heirloom Grilled Cheese BLT

House-made bacon, garlic truffle aioli, heirloom tomatoes, cheddar, & Havarti cheese on locally made bread 9

Black Bean Burger

Vegetarian black bean chipotle burger, red leaf lettuce, & sliced tomato on a brioche bun 9

Southwest Avocado Chicken Wrap

Southwest grilled chicken, fresh avocado, corn relish, spring mix, tomato, pepperjack cheese, & avocado aioli in a whole wheat wrap 9

Smoked Brisket Philly

House-smoked brisket, chipotle glaze, smoked cheddar cheese sauce, & Viennese fried onions on a hoagie 10

Cuban

Shaved ham, smoked pork loin, Havarti cheese, stone ground mustard, & house-made pickles on a crisp toasted hoagie 10

Split plate charge 2

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

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

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 SZECHUAN SAUCE SERVED WITH WHITE RICE 10

Pad Thai

CHICKEN, BEEF, OR SHRIMP WITH RICE NOODLES, SNOW PEAS, CARROTS, RED BELL PEPPERS, GREEN ONIONS, & TAMARIND SAUCE, TOPPED WITH CRUSHED PEANUTS & EGG 10

BBQ Steak Tips

BBQ SPICE RUBBED BEEF TIPS, ONIONS, & PEPPERS SERVED WITH RANCH FRIES, FRESH AVOCADO, & CORN RELISH 13

Cajun Fish Tacos

PAN SEARED SUSTAINABLE WHITEFISH, CAJUN SEASONING, HOUSE-MADE SLAW, & GRILLED FLOUR TORTILLAS, SERVED WITH LIME HERB RICE 9

Argentine Steak Tacos

GRILLED STEAK STRIPS, SALSA CRIOLLA, & GRILLED FLOUR TORTILLAS SERVED WITH CHILI SAUCE & LIME HERB RICE 10

Caprese Tortellini

RAINBOW TORTELLINI, HEIRLOOM TOMATOES, RED ONIONS, & GARLIC TOSSED IN A WHITE WINE SAUCE AND TOPPED WITH FRESH BASIL, MOZZARELLA, & GRILLED CHICKEN 12

Smoked Cheddar & Shells

ORECCHIETTE PASTA WITH HOUSE-SMOKED CHEDDAR CHEESE SAUCE, CRISP BACON, GREEN ONIONS & GRILLED CHICKEN 12

 GLUTEN FREE

SPLIT PLATE CHARGE 2

18% GRATUITY ON PARTIES OF 8 OR MORE