



FIRE & ICE
RESTAURANT & BAR

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The Spark

Five Cheese Spinach & Artichoke Dip

Baby leaf spinach, artichoke hearts, five cheese blend, & tortilla chips 13

Pulled Pork Poutine

Sweet potato & russet fries with pulled pork, cheese curds, fried jalapenos, verde gravy, & avocado aioli 14

Fire & Ice Mac & Cheese

Brisket burnt ends, house-smoked cheddar, cavatappi pasta, & Frank's crispy fried onions 14

Bone-In Chicken Wings

Chicken wings with choice of mild, hot, BBQ, teriyaki, or bourbon glaze. Served with ranch 14

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 14

Fried Spinach

Flash fried spinach, fresh lemon juice, & shredded parmesan cheese 11

Thai Peanut Chicken Skewers

Marinated chicken with Thai peanut sauce, sweet soy, chopped peanuts, & green onion 13



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

Chef's Soups du Jour

Ask your server about our Chef's daily creations
7 cup / 9 bowl

Caesar with Parmesan Crisp

Chopped romaine, house made Caesar dressing, peppercorn Parmesan crisp, grape tomatoes, & croutons 10

The Mediterranean

Field greens, romaine lettuce, grape tomatoes, artichoke hearts, Kalamata olives, pepperoncini, feta cheese, Greek vinaigrette, & Parmesan pita 12

Grilled Wedge Salad

Grilled Romaine wedge, bleu cheese dressing, bacon, cherry tomato, & red onion 12

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 6 oz certified Angus beef patty grilled to order & glazed with our Maker's Mark bourbon glaze, Frank's crispy fried onions, & cheddar cheese on a potato bun 14 make it a double 6

Shrimp Burger

Shrimp patty on a brioche bun with chipotle slaw, avocado aioli, & fried jalapenos 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 4

*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

Wok Fried Noodles

CHICKEN, BEEF, OR SHRIMP WITH NOODLES, ONIONS, CARROTS, CABBAGE, BELL PEPPERS, EGG, & GINGER SOY 18

Blackened Chicken & Andouille Pasta

PAN BLACKENED CHICKEN BREAST OVER SAUTEED PEPPERS, ONIONS, & ANDOUILLE SAUSAGE SERVED WITH CAVATAPPI PASTA IN A CREAMY CREOLE SAUCE 24

Shrimp Scampi Pasta

TENDER SHRIMP, SCALLOPS, AND NEW ZEALAND MUSSELS SERVED ON LINGUINE WITH A SAVORY GARLIC AND WHITE WINE BUTTER SAUCE TOPPED WITH PARMESAN 27

Mediterranean Lamb

MEDITERRANEAN LAMB CHOPS SERVED WITH SWEET POTATO MASH, CHEF'S VEGETABLES & BALSAMIC REDUCTION 34

Smokehouse Pork Chop & Apples

TENDER SMOKED GRILLED PORK CHOP WITH PAN FRIED APPLES & ONIONS SERVED WITH CRISPY RED SKINNED POTATOES & CHEF'S VEGETABLES 30

Split plate charge 5



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The Fire

Sesame Crusted Tuna

Sesame Crusted Tuna with Orange Sesame Glace served with steamed rice, gingered mushrooms & green beans 30

Pan Blackened Salmon

North Atlantic salmon pan blackened & topped with Creole honey mustard served with crispy red skinned potatoes & Chef's vegetables 30

Grilled Sirloin*

Grilled USDA prime sirloin with veal demi glace served with mushrooms & garlic mashed potatoes 35

The Fire & Ice Filet*

Hand cut filet grilled to your desire served with garlic mashed potatoes, Chef's vegetables, & house compound butter 48

Dry Aged Ribeye*

Our house dry aged & hand cut ribeye steak grilled to perfection served with garlic mashed potatoes, Chef's vegetables, & house compound butter 48

Porterhouse*

22 oz. Porterhouse steak grilled to your desire served with garlic mashed potatoes, Chef's vegetable, & house compound butter 65

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 8 each

Lobster Tail 45

RARE – COOL, RED CENTER

MEDIUM RARE – WARM, RED CENTER

MEDIUM – PINK THROUGHOUT

MEDIUM WELL – THIN LINE OF PINK

WELL – NO PINK

Split Plate Charge 5

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