



**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

## Thai Peanut Chicken Skewers

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

## Fire & Ice Mac & Cheese

Pastrami burnt ends, house-smoked cheddar, cavatappi pasta, & crispy Viennese 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

## Tuna Poke Bowl\*

Ahi tuna with fried tofu, pickled vegetables, & edamame over steamed white rice with miso mayo & spicy chili sauce 15



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 9

## Italian Salad

Crispy field greens, grape tomatoes, red onions, shredded mozzarella, pickled eggplant, cherry peppers, & house-made Italian vinaigrette 10

## Asian Salad

Crispy Romaine, red peppers, shredded carrots, purple cabbage, & cucumbers tossed with tangy Asian dressing topped with cashews, chow mein noodles, sesame seeds, mandarin oranges, & green onions 10

## Watermelon Salad

Fresh watermelon & cucumber garnished with feta, minced mint, & a fig balsamic vinaigrette 10

Dressing Choices: Ranch, Bleu Cheese, Caesar, Honey Mustard, Creamy Italian, Thousand Island

Add marinated grilled chicken or shrimp to any salad 6

All burgers are served with pickles and your choice of our in-house hand cut fries or house made potato chips. Substitute onion rings, a cup of soup or a house salad for \$2.

## 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 brioche bun  
15 make it a double 6

## Shrimp Burger

Shrimp patty on a brioche bun with pineapple slaw, wasabi mayo, & fried jalapenos 17

Grilled chicken breast or a black bean burger may be substituted for any of our beef burgers

\*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

## 3 Cheese Seafood Ravioli

Three cheese ravioli topped with a creamy blend of shrimp, scallops & mahi mahi in a red pepper cream sauce 28

## Mediterranean Grilled Chicken Pasta

Linguine tossed with kalamata olives, marinated tomatoes, spinach, red onions, & artichokes topped with grilled chicken breast & feta cheese 24

## Mediterranean Lamb Chops



Marinated pan seared lamb chops topped with sauteed roasted tomatoes & red onions served over a bed of quinoa vegetable blend & house vegetables 34

## Steak Frites



Tender, grilled sliced flank steak topped with chimichurri served with a side of house-cut french fries 28

Split plate charge 3



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# The Fire

## ASIAN SEARED SALMON FILET

FIVE SPICE RUBBED SALMON FILET TOPPED WITH MISO HERB BUTTER SERVED OVER VEGETABLE FRIED RICE 30

## Grilled Swordfish

FLAKY GRILLED SWORDFISH TOPPED WITH FRESH CHIMICHURRI SERVED OVER A BED OF QUINOA VEGETABLE BLEND WITH A SIDE OF HOUSE VEGETABLES 28

## STEAK AU POIVRE\*

PAN SEARED SIRLOIN COOKED IN A PEPPERCORN BRANDY CREAM SAUCE SERVED WITH GARLIC MASHED POTATOES & HOUSE VEGETABLES 30

## THE FIRE & ICE FILET\*

HAND CUT FILET GRILLED TO YOUR DESIRE SERVED WITH GARLIC MASHED POTATOES, CHEF'S VEGETABLES, & HOUSE COMPOUND BUTTER 48

## CHICKEN FRIED RIBEYE\*

HAND BREADED RIBEYE STEAK TOPPED WITH SHALLOT PEPPER CREAM GRAVY SERVED WITH GARLIC MASHED POTATOES & HOUSE VEGETABLES 32

## 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