

The Spark

BONE-IN Chicken Wings



Chicken wings with choice of mild, hot, BBQ, teriyaki, or bourbon glaze served with Ranch 14

FIRE & ICE MAC & CHEESE

Pastrami burnt ends, house-smoked cheddar, cavatappi pasta & crispy Viennese onions 14

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

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

Crab Rangoon Pizza

Cream cheese & crab claw meat on toasted naan topped with green onion, fried wonton strips, & sweet Thai chili 13

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 | Split Plate Charge 3

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

The Flare

House Salad



ARTISAN GREENS, GRAPE TOMATOES, JULIENNE CARROTS, RED ONION, ENGLISH CUCUMBER, & CHOICE OF DRESSING 9

Italian Salad



CRISPY FIELD GREENS, GRAPE TOMATOES, RED ONIONS, SHREDDED MOZZARELLA, PICKLED EGGPLANT, CHERRY PEPPERS, & HOUSE MADE ITALIAN VINAIGRETTE 10

CAESAR Salad with PARMESAN Crisp

CHOPPED ROMAINE, HOUSE-MADE CAESAR DRESSING, PEPPERCORN PARMESAN CRISP, GRAPE TOMATOES, & CROUTONS 9

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

CHEF'S Soups du Jour

7 cup / 9 bowl

DRESSING CHOICES: RANCH, BLEU CHEESE, CAESAR, HONEY MUSTARD, THOUSAND ISLAND, CREAMY ITALIAN

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 6OZ. 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 BLACK BEAN BURGER MAY BE SUBSTITUTED FOR ANY OF OUR BEEF BURGERS

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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



GLUTEN FREE

20% GRATUITY ON PARTIES OF 8 OR MORE

The Fire

ASIAN SEARED SALMON FILET

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

STEAK AU POIVRE

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

CHICKEN FRIED RIBEYE*

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

PORTERHOUSE*

22 OZ. PORTERHOUSE STEAK GRILLED TO YOUR DESIRE SERVED WITH GARLIC MASHED POTATOES, CHEF'S VEGETABLE, & HOUSE COMPOUND BUTTER 68

GRILLED SWORDFISH

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

THE FIRE & ICE FILET

HAND CUT FILET GRILLED TO YOUR DESIRE SERVED WITH GARLIC MASHED POTATOES, CHEF'S VEGETABLES, & HOUSE COMPOUND BUTTER 52

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 50

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

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