

THE SPARK

BONE-IN CHICKEN WINGS



CHICKEN WINGS WITH CHOICE BUFFALO, BOURBON GLAZE, KEY WEST DRY RUB, BBQ, GOCHUJANG, OR TERIYAKI SERVED WITH RANCH 16

FIRE & ICE MAC & CHEESE

OUR FAMOUS MADE TO ORDER CAVATAPPI PASTA WITH SMOKED CHEESE, GRILLED CHICKEN, & GREEN ONION 16

Sub BRISKET 17 Sub LOBSTER 18

FIVE CHEESE SPINACH & ARTICHOKE DIP



BABY LEAF SPINACH, ARTICHOKE HEARTS, FIVE CHEESE BLEND, & TORTILLA CHIPS 14

CHICKEN SOUVLAKI SKEWERS

MARINATED GREEK CHICKEN WITH CREAMY LEMON BASIL TZATZIKI & FETA CHEESE 14

FRIED CALAMARI

LIGHTLY BATTERED CAJUN DUSTED SQUID SERVED WITH GARLIC CITRUS AIOLI 15

FRIED SPINACH



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

LOBSTER RANGOON PIZZA

CREAM CHEESE & LOBSTER ON TOASTED NAAN TOPPED WITH GREEN ONION, FRIED WANTON STRIPS, & SWEET THAI CHILI 14

SMOKED SALMON WONTONS

WONTON CHIPS WITH SMOKED SALMON, LOBSTER RANGOON SPREAD, NAPA SLAW, WASABI, & SEAWEED WAKAME 16

VEGETABLE SHITAKE POTSTICKERS

DEEP FRIED VEGETABLE DUMPLINGS SERVED WITH THAI CHILI SOY DIPPING SAUCE 13

GLUTEN FREE  | 20% GRATUITY ON PARTIES OF 8 OR MORE | SPLIT PLATE CHARGE 5

*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 12

Italian Chop Salad



FRESH SPRING GREENS, CHOPPED ROMAINE, NAPA, RED PEPPERS, ARTICHOKE HEARTS, CUCUMBERS, TOMATOES, & OLIVES WITH HONEY BALSAMIC DRESSING 14

CAESAR with a Spin

CHOPPED ROMAINE, baby spinach, GREEK Goddess dressing, & SHAVED PARMESAN WITH GARLIC CROUTONS 12

CAPRESE Salad



ARTISAN SPRING GREENS, MARINATED FRESH MOZZARELLA, HEIRLOOM TOMATOES, RED ONIONS, & BASIL BALSAMIC REDUCTION 14

House Soup- ROASTED Red Pepper Gouda

7 cup / 9 bowl

Soup & Half Salad 13

FIRE & ICE
RESTAURANT & BAR
DRESSING CHOICES: RANCH, BLEU CHEESE, CAESAR, HONEY MUSTARD, GREEK Goddess, HONEY BALSAMIC, 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 A cup of soup OR A HOUSE SALAD for \$3.

FIRE & ICE Whiskey BURGER*

A 6oz. CERTIFIED ANGUS BEEF PATTY GRILLED TO ORDER & GLAZED WITH OUR MAKER'S MARK BOURBON GLAZE, CRISPY FRIED ONIONS, & CHEDDAR CHEESE ON A BRIOCHE BUN 16
MAKE IT A DOUBLE 7

SMOKED BRISKET PHILLY CHEESESTEAK

SMOKED BRISKET, SAUTEED ONIONS & PEPPERS, MELTED PEPPERJACK CHEESE & HORSERADISH AIOLI SERVED ON A HOAGIE 16

Grilled chicken BREAST OR VEGAN fried chicken 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 19

Pad Thai



CHICKEN, BEEF, OR SHRIMP WITH RICE NOODLES, SNOW PEAS, CARROTS, RED BELL PEPPERS, GREEN ONIONS, SPICY PEANUT & TAMARIND SAUCE TOPPED WITH EGG 19

Shrimp Scampi Pasta

SAUTEED ARGENTINE RED SHRIMP, HERB BUTTER, WHITE WINE & CITRUS BROTH, LINGUINE, & SHAVED PARMESAN 26

3 Cheese Seafood Ravioli

THREE CHEESE RAVIOLI TOPPED WITH A CREAMY BLEND OF SHRIMP, SCALLOPS, & SMOKED SALMON IN A RED PEPPER CREAM SAUCE 28

Mediterranean Lamb Pasta

LINGUINE TOSSED WITH KALAMATA OLIVES, MARINATED TOMATOES, SPINACH, RED ONIONS, & ARTICHOKE TOPPED WITH GRILLED LAMB CHOPS & FETA CHEESE 39

Pasta Primavera

GRILLED CHICKEN BREAST & FRESH CUT MIXED VEGETABLES LIGHTLY SAUTEED WITH CAVATAPPI PASTA & LEMON HERB SHITAKE MUSHROOM SAUCE 24

Split plate charge 5



GLUTEN FREE

20% GRATUITY ON PARTIES OF 8 OR MORE

The Fire

Simply Seared Salmon

PAN SEARED SALMON SERVED WITH STEAKHOUSE HERB BUTTER, MUSHROOM RISOTTO, & CHEF'S MIXED VEGETABLES 32

Crispy Chicken Schnitzel*

HAND BREADED PANKO CHICKEN BREAST WITH BOURSIN WHIPPED POTATOES, CHEF'S CUT VEGETABLES, & LEMON CAPER SHITAKE SAUCE 32

PAN SEARED DUCK BREAST

PAN SEARED DUCK BREAST WITH CREAMY THYME MORNAY SAUCE SERVED WITH FRESH VEGETABLES & MUSHROOM RISOTTO 42

Porterhouse*

22 oz. PORTERHOUSE STEAK GRILLED TO YOUR DESIRE SERVED WITH BOURSIN WHIPPED POTATOES, CHEF'S VEGETABLE, & STEAKHOUSE HERB BUTTER 68

Braised Pork Shank

SLOW BRAISED PORK SHANK WITH BLUEBERRY BBQ, HOUSE CUT FRIES, & RAINBOW SLAW 32

The Fire & Ice Filet*

HAND CUT PETIT 6 oz. FLAME GRILLED FILET SERVED WITH FRESH VEGETABLES, BOURSIN WHIPPED POTATOES & STEAKHOUSE BUTTER 45
MAKE IT A DOUBLE 70

Dry Aged Ribeye*

OUR HOUSE DRY AGED & HAND CUT RIBEYE STEAK FLAME GRILLED & SERVED WITH FRESH VEGETABLES, BOURSIN WHIPPED POTATOES, & STEAKHOUSE HERB BUTTER 55

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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