



## What Makes Us Unique?

Chef Gary and his talented team are committed to using the freshest, highest quality ingredients with a focus on local products. Chef Gary is passionate about cooking and takes pride in putting his eclectic twist on every dish. It will be our pleasure to accommodate any vegetarian or dietary-related requests.

The "Fire" in our name comes from our giant hearth oven. Our hearth-baked breads are baked fresh daily. Our salad plates are kept frozen until the moment your salad is prepared. This cool, crisp, fresh salad is what lends the "Ice" to our name.

## Appetizers & Dippers

**House Smoked Beef Brisket Bread Dipper** Tender Beef Brisket in a cream sauce topped with Sweet Tangy Barbecue and Spiced Crispy Onion Straws; served with Seasoned Flat Breads and Fresh Hearth Baked Bread  
(recommended for at least 2 people) ~12.5

**Spinach and Artichoke Fresh Fried Potato chips** Seasoned with black Garlic and Truffle essence topped with Cheddar velute, creamed spinach, Baby Artichoke hearts, Bacon & Scallion ~10.5

**Colossal Poached Shrimp Cocktail** with Our Homemade Cocktail Sauce and Fresh Lemon ~14

**Calamari Siciliano** Light, crisp hand-breaded Calamari, layered with sautéed ripe Plum Tomatoes, Garlic, and Spinach, drizzled with Balsamic Glaze and roasted Garlic Aioli ~13.5

**Smoked Broken Meatballs** Tender Smoked Garlic-rubbed Pork and Grass-fed Beef mixed with Rosemary and served with Creamy Spinach-Caramelized Onion-Cheddar Cheese Sauce ~11.5

**Risotto Appetizer Portions** Please refer to our Risotto-Pasta section on the last page.

## Hearth-Baked 9" Gourmet Pizzas

**Broccoli and Cheddar White Pizza** with Sautéed Onions ~9

**Four Cheese Flat Bread Pizza** Tangy Tomato Sauce, Asiago, Mozzarella, Parmesan and Aged Provolone ~7.5 (add Pepperoni or Bacon for \$1.00)

**Shrimp and Artichoke Pizza** Garlic Poached Shrimp with Artichoke Hearts, Spinach, Pomodoro Tomato Sauce and Mozzarella ~10

**Today's Featured Flatbread Pizza** Chef Gary and his team have created a special Flatbread Pizza for you ~market

## ☞ Soups ☞

**Baked French Onion** with Gruyere Cheese ~ 6.5



**Louisiana Clam Chowder** with Andouille Sausage and Potatoes ~ 6



**Featured Soup For The Evening** ~ market



**Sampler** of the Three Above Soups ~ 7

Substitute soup for salad on an entrée ~ 3

## ☞ Iced Plate Salads ☞

*Make a meal by adding any of the following to your salad:*

with **Herb-Marinated Chicken** Add ~ 6

with **Grilled Shrimp** Add ~ 8.5

with **\*Salmon Fillet** Add ~ 8.5

with **Lobster & Crab Cake** Add ~ 8.5

**Artichoke-Bacon-Roasted-Tomato Salad** Crisp Greens with Fire and Ice Crostini, a Ragout of Artichokes, Oven-roasted Tomatoes & Asiago Cheese, with Bacon, Parmesan Peppercorn Dressing and a Balsamic Drizzle Sm. ~ 6.5 Lg. ~ 9.5



**Caesar Salad** Torn Romaine with Onion, Kalamata Olives, Croutons, Lemon Caesar Dressing and grated Parmigiano Reggiano Cheese Sm. ~ 5.5 Lg. ~ 8.5



**Fresca Garden Salad** Fresh Mixed Greens with Tomatoes, Cucumber, Onion and fresh Hearth-Baked Croutons Sm. ~ 5.5 Lg. ~ 8.5

Dressing Choices: Fresh House Herb Ranch,

Honey Mustard Vinaigrette, Creamy Blue Cheese, Balsamic Vinaigrette,

Blue Cheese Crumbles, Light Raspberry Vinaigrette

Roasted Garlic White Balsamic Vinaigrette, Fat Free Italian



**Orange Cognac Salad** Field Greens tossed with Orange Cognac Dressing, Dried Cranberries, candied Walnuts, and Gorgonzola Sm. ~ 6.5 Lg. ~ 9.5

## ☞ Pub Plates ☞

**Cashew Crusted Grilled Scallops** served with Whipped Potato, Mèlange of Vegetables, accented with Fresh Pear and Port Reduction ~ 16



**Grilled Chicken Parmesan Sandwich** with Bruschetta Tomatoes, Fresh Mozzarella, Provolone, Asiago and Balsamic Glaze on Hearth-baked Garlic Bread, with Fries ~ 11.5



**Stella Chicken Pot Pie** Free Range Chicken slow simmered with Stella Artois Beer and rich Chicken Stock, finished with rich Cream and Vegetables, served in a Flaky Crust with a dollop of Mashed Potatoes ~ 14



**Sweet Bourbon Pork BBQ** slow roasted Pork with Molasses Brown Sugar-Pommesey Sauce on Multi-Grain Roll, with Fresh-cut Fries ~ 9.5



\* **"Yesterday's" Bar Burger** Fresh 1/2 pound Angus Chuck Burger on a Toasted Roll, with Lettuce, Tomato and Onion, served with Fresh-cut Fries

(available with Cooper cheese) ~ 12



**Guinness Roasted Beef Short Rib Sandwich** on our Toasted Hearth Bread with Sweet-tangy Guinness Aioli, Caramelized Onions and Cheddar & Cooper Cheeses, served with Fresh-cut Fries ~ 12.5

## Entrées

**Chicken Bruschetta** Grilled Chicken Breast topped with diced Plum Tomato, Garlic, Fresh Herbs, Sharp Provolone and Balsamic Glaze, accompanied by Three Cheese Risotto, vegetable mélange and grilled Ciabatta Bread ~22.5

**Guinness Pot Roast** Traditional Irish-style Pot Roast simmered in Guinness Draught with Root Vegetables, accompanied by Whipped Potatoes and crispy Onion Straws ~19.5

**House Smoked Beef Brisket** topped with Tangy Lime Whiskey BBQ Sauce, Tortilla Strips and Tequila Lime Aioli, served with Cheddar Mashed Potatoes and Seasonal Vegetables ~25

**Clay Baked Chicken Parmesan** lightly Breaded and topped with Plum Tomato Basil Sauce, Provolone and Ricotta, baked in our Hearth Oven, served with a side of Angel Hair ~20.5

**Surf and Turf** Grilled 6 oz. NY Strip Steak topped with Grilled Shrimp, Tequila-Lime Aioli and Sweet Pepper Smoked Chipotle Drizzle, accompanied by Seasonal Vegetables and Mashed Potatoes or Jasmine Rice ~29

## Seafood Entrées

**Fire and Ice Crab-Lobster Cakes** Our lobster and Lump Crab cake recipe accompanied by sweet Shallot Chutney, Garlic aioli Jasmine Rice and chef's mélange of seasonal vegetables ~26.5

**Hearth-baked Mac and Cheese** our Creamy Mac and Cheese with Shrimp and Andouille Sausage, Slow Roasted Red Peppers, Onions and 3-year Aged Gouda Cheese ~22

**Sweet Chili Glazed Salmon** over a Bed of Asian Stir Fry Vegetables, Soba Noodles and Baby Raw Spinach served with a Ginger-Lemon Grass Broth ~24.5

**Lobster & Crab Stuffed Orange Roughy** in Sherry Cream Sauce laced with Spinach, accompanied by Jasmine Rice and Vegetables ~25.5

**Coquille St. Jacques** Seared Diver Scallops accented with Lemon and Pinot Grigio, laced with sautéed Mushroom and Shallot, finished with Cream and fresh Thyme, topped with Gruyere ~26.5

**Twin Lobster Tails** Two 5-ounce Lobster Tails topped with Lemon Zest, Parsley, Garlic and White Wine, served with Jasmine Rice and Vegetables ~34

Entrées & Steaks Include Choice of Side Salad. Choose from Caesar, Fresca or Orange Cognac. Add \$2.50 for Artichoke-Bacon-Roasted-Tomato Salad  
Substitute soup for salad \$3.50



## 🌀 Risotto & Pasta 🌀

Our Risotto begins with Premium Arborio rice to achieve the perfect texture and is finished with fresh Local Cream to achieve a rich, delectable flavor.

**Piedmont Risotto** topped with Sharp Asiago, Prosciutto and Aged Provolone then finished with Simple Marinara ~ 20 (Appetizer Portion ~ 9.5)



**Shrimp Gorgonzola Risotto** Creamy Risotto topped with Garlic Sautéed Shrimp, Oven-dried Tomatoes, Italian Blue Cheese, Parsley, Roasted Tomato Sauce, finished with a Splash of Pinot Grigio ~ 25 (Appetizer Portion ~ 12)



**Asiago Coated Chicken Gnocchi** tossed with Fresh Spinach, Wild Mushroom Cream Sauce and Fresh Herbs ~ 21



**Thai Vegetables & Noodles** Sautéed Summer Squash, Red peppers, Tomato and Basil tossed in Rice Noodles with Chili Coconut Sauce ~ 18

## 🌀 Hand-Cut Fire Grilled Steaks 🌀

We proudly feature premium Black Angus beef. It begins with the finest grain-fed Midwest cattle. Each cut is hand selected for exquisite marbling resulting in unmistakable flavor and incredible juiciness.

Your steak is then rubbed with Sea Salt, Cracked Black Pepper and Chef Gary's proprietary blend of herbs and spices.

### Add Chef Gary's Signature

**Chef Gary's Signature** Choose any Steak listed below. Your Steak will be nestled atop a Grilled Portobello Mushroom and finished with Gorgonzola Cheese, Balsamic Onion Marmalade & Sweet Marsala Demi Glace ~ Add \$5

Steaks are served with Chef's Vegetables and your choice of Sauce and Starch.  
Add Sautéed Mushrooms and Onions for \$3.50

\* **Angus Center Cut  
Filet Mignon**  
8 ounce ~36



\* **Well Marbled Angus  
Grilled NY Strip Steak**  
12 ounce ~32.5

#### Choice of Starch:

Buttered Mashed Potato  
Chef's Daily Feature  
Fresh Cut French Fried Potatoes  
Steamed Jasmine Rice

#### Choice of Sauce:

Fresh Herb Burgundy Au Jus  
Roasted Shallot & Marsala Demi Glace  
Whipped Blue Cheese Butter

For the Land  
and Sea Lover

Add a **Lobster-Crab Cake** ~ 9



Add **Shrimp Scampi** ~ 8.5



Add a **4 oz Lobster Tail** ~ 9.5

