



## STARTERS

**WHITE CHEDDAR SPINACH DIP** | Made with Wisconsin cheddar, tortilla chips 7.5

**CRAB CAKES** | Pan seared, jumbo lump blue crab, midwest seafood aioli 9.9

**SEARED AHI TUNA** | Sesame crusted, cast iron seared, ginger-teriyaki, wasabi cream | Half 9.5 | Full 16

**KANSAS CITY SLIDERS** | Twin angus burgers, Wisconsin cheddar, midwest aioli, onion straws, pickle 7.5

**CORN BREAD SKILLET** | Homemade in a cast iron skillet, candied pecan butter 5

**TABLE SIDE GUACAMOLE** | Haas avocados, cilantro, vine ripe tomatoes, red onion, diced jalapeno, garlic, hint of lime, tortilla chips 11

**SPRING ROLLS** | Pulled chicken, smoked corn, black beans, cheddar jack, midwest aioli 7

**CALAMARI** | Flash fried, stone-ground cornmeal dusted, tossed in a chipotle ancho sauce, grilled lime 8

**FLAME SHRIMP** | Flash fried, sweet & spicy chili garlic sauce 8.9

**CHICKEN QUESADILLAS** | Pulled chicken, black beans, red onion, cheddar jack, flour tortilla, homemade salsa, sour cream 8 | **Add Fresh Homemade Guacamole 2**



## FLATBREADS

**MARGHERITA** | Fresh tomato, basil, olive oil, marinara, mozzarella, parmesan cheese 6.5

**WILD MUSHROOM & FETA** | Portobello & wild mushrooms, basil pesto, crumbled feta, mozzarella 7

**SHRIMP & SALSA** | Shrimp, homemade salsa, chimichurri sauce, cheddar jack, mozzarella 8

**STEAK, PORTOBELLO & BLEU CHEESE** | Filet Mignon, portobellos, sun-dried tomato pesto, bleu cheese 9

**MEDITERRANEAN** | Pulled chicken, sun-dried tomatoes, roasted leeks, feta, marinara, mozzarella 8



## SOUPS & SALADS

**FIRE-ROASTED CHICKEN & CORN** | 4.2

**TODAY'S SOUP** | 4.5

**FLAMESTONE SALAD** | Mixed greens, raisins, bleu cheese, candied walnuts, raspberry vinaigrette 7.9  
*Add to any entrée 2.9*

**CAESAR SALAD** | Crisp romaine, parmesan, homemade croutons, caesar dressing | Half 5 | Full 7.5  
*Add to any entrée 2.9*

**ROTISSERIE CHICKEN CHOPPED SALAD** | Chicken breast, mixed greens, tomato, red onion, black beans, red peppers, corn, avocado, white balsamic vinaigrette | Half 8.5 | Full 11

**GRILLED PEAR & SPINACH SALAD** | Spinach, candied walnuts, sun-dried cranberries, crumbled feta, grilled pear, honey lime vinaigrette | Half 7.9 | Full 10

**CANYON STEAK SALAD** | Sliced top sirloin, mixed greens, red onion, tomato, crumbled bleu cheese, portobello mushrooms, white balsamic vinaigrette 13

**THE WEDGE** | Crisp wedge of iceberg, red onion, diced tomato, applewood smoked bacon, crumbled bleu cheese, homemade buttermilk ranch 8

### **ADD TO ANY SALAD**

Grilled Chicken 3 | Sugarcane Shrimp Skewer 5 | Cedar Plank Salmon 5 | Canyon Steak 6 | Ahi Tuna 6



## FIRE-GRILLED STEAKS

FLAMESTONE SERVES ONLY STOCK YARDS OF CHICAGO ANGUS BEEF. STOCK YARDS CATTLE ARE FED A HIGH-ENERGY, CORN BASED DIET AND ARE MINIMUM 28 DAY AGED. OUR STEAKS ARE HAND CUT AND INDIVIDUALLY SELECTED ON PREMISES.

SERVED WITH CAMPFIRE GRILLED VEGETABLES & A CHOICE OF REDSKIN DOUBLE BUTTER MASH, FRENCH FRIES, SWEET POTATO MASHED, SAFFRON WILD RICE OR BAMBOO RICE.

- FLAT IRON STEAK | 10 oz | Top Sirloin cut | 17.7
- PETIT FILET MIGNON | 6 oz | Most tender cut | 21
- FILET MIGNON | 9 oz | Center cut | 25.5
- N.Y STRIP | 12 oz | Well marbled | 23
- T-BONE | 16 oz | Larger strip, smaller filet | 21
- RIB-EYE | 14 oz | Richly marbled | 24
- PORTERHOUSE | 24 oz | Filet & strip in one cut | 28

### ADD TO ANY STEAK

- PEPPERCORN BRANDY SAUCE
- SWEET ONION BOURBON SAUCE
- FLAMESTONE STEAK SAUCE
- PORT WINE BLEU CHEESE COMPOUND BUTTER
- ROASTED GARLIC & LEEK COMPOUND BUTTER

### AWESOME STEAK ADD ONS

CRUMBLED BLEU CHEESE | 3

OSCAR  
Lump blue crab, asparagus, hollandaise | 7

SUGARCANE SHRIMP SKEWER | 5

### FLAMESTONE STEAK TEMPERATURE CHART

<u>RARE</u>	<u>MED. RARE</u>	<u>MEDIUM</u>	<u>MED. WELL</u>	<u>WELL DONE</u>	<u>PITTSBURGH</u>
Very Red, Cool Center	Red, Warm Center	Pink, Hot Center	Hint of Pink, Hot Center	No Pink, Hot Center	Charred, Rare



## CHEF'S SPECIALTIES

SERVED WITH CAMPFIRE GRILLED VEGETABLES

- MILE HIGH MEATLOAF | Ground filet, redbskin double butter mash, onion straws, red wine demi 13.9
- CHICKEN FLAMESTONE | Fire-grilled, crumbled feta, sun-dried tomatoes, spinach, artichokes, white wine lemon sauce, redbskin double butter mash 16
- AHI TUNA STACK | Yellowfin, cast iron seared rare, sliced & stacked, homemade guacamole, wonton crisp, ginger-garlic ponzu, wakami seaweed salad, bamboo rice 22
- CEDAR PLANK SALMON | Stone oven seared, cedar plank, honey-lime glaze, sweet potato mash 17.5

BOURBON STEAK & SHRIMP SKEWER | Sweet bourbon glazed flat iron steak, sugarcane shrimp skewer, sweet potato mash | 20

- SHRIMP & SCALLOPS | Pine nut basil pesto, roast tomato thyme veloute, bamboo rice 20
- TWIN PORK CHOPS | Fire-grilled, granny smith apple, brie, apricot brandy glaze, sweet potato mash 16.5
- CRAB STUFFED TILAPIA | Jumbo lump crab cake, wild mushroom cream sauce, saffron wild rice 17.9



## MARKET FRESH SEAFOOD

FLAMESTONE'S SEAFOOD IS BROUGHT IN FRESH DAILY, IS PREPARED WITH OUR HOUSE MADE SEASONING AND IS SERVED WITH SAFFRON WILD RICE AND CAMPFIRE GRILLED VEGETABLES.

<u>MAHI MAHI</u>	17.9	Sm 15
<u>GULF GROUPE</u>	21	Sm 17.9
<u>ATLANTIC SALMON</u>	17.5	Sm 14.9
<u>RED FISH</u>	16.5	
<u>CHILEAN SEA BASS</u>	24.9	

### YOUR CHOICE OF PREPARATION

FLAT GRILLED  
WITH A WHITE WINE  
LEMON SAUCE

OR

BRONZED  
(LIGHTLY BLACKENED)

### AWESOME SEAFOOD ADD ONS

#### OSCAR

Lump blue crab,  
asparagus, hollandaise  
7

#### FLAMESTONE

Spinach, artichokes, sun-dried  
tomatoes, feta, lemon white  
wine sauce | 3



## ROTISSERIE & RIBS

FLAMESTONE'S SPIT-ROTISSERIE CHICKENS & PRIME RIB ARE SLOW ROASTED AND SEASONED WITH OUR SPECIAL HOUSE DRY RUB, FEATURING 21 NATURAL HERBS AND SPICES. WE ROTISSERIE OUR CHICKEN & PRIME RIB FRESH EVERY DAY, SO AVAILABILITY MAY VARY.

ROTISSERIE CHICKEN | ½ chicken, redskin double butter mash, campfire grilled vegetables 13.5

ROTISSERIE PRIME RIB | Stockyards of Chicago Angus Prime Rib, redskin double butter mash, campfire grilled vegetables | Classic Cut 19 | Thick Cut 22.5

BABY BACK RIBS | Slow roasted BBQ, redskin double butter mash, campfire grilled vegetables  
Third Rack 12.9 | Half Rack 16.9 | Full Rack 21.9

RIBS & ROTISSERIE COMBO | ½ chicken & a third rack of baby back ribs, redskin double butter mash, campfire grilled vegetables 19.9



## STONE CASUALS

ADD A SIDE FLAMESTONE OR A SIDE CAESAR SALAD | 2.9

PASTA RUSTICA | Penne pasta, sun-dried tomatoes, pine nuts, broccoli, sweet onions, mushrooms, parmesan cream sauce | Grilled chicken 13.5 | Sautéed shrimp 15

FLAMESTONE BURGER | ½ lb black angus beef, white cheddar, applewood smoked bacon, steak sauce, crispy onion straws, french fries 10

FRESH GROUPE SANDWICH | Grilled, blackened or fried, seafood remoulade, french fries 12.5

PRIME RIB SANDWICH | Sliced slow roasted prime rib, caramelized onions & mushrooms, provolone, horseradish cream, ciabatta roll, french fries 13



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## FLAMESTONE SIDES

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- CREAMED SPINACH** | Spinach & parmesan cream, served in a cast iron skillet | 4  
**ASPARAGUS WITH HOLLANDAISE** | Fire-grilled, creamy hollandaise | 5  
**CRISPY ONION STRAWS** | Flash fried | 3  
**MUSHROOM SKILLET** | Sautéed with a sherry demi, served in a cast iron skillet | 3.5  
**SWEET POTATO FRIES** | Hand Cut | 3  
**FOUR CHEESE MAC N CHEESE** | Stone oven baked | 5  
**SAUTÉED SPINACH** | Sautéed with olive oil, garlic & white wine | 3



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## DESSERTS

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- CAMPFIRE S'MORES** | Godiva chocolate, graham crackers, marshmallows, table top grill for roasting 7.9  
**GRAND CANYON CHOCOLATE CAKE** | One pound, 8 Layered chocolate cake 10  
**UPSIDE DOWN APPLE WALNUT PIE** | Vanilla bean ice cream, caramel drizzle 6.5  
**CRÈME BRULÉE FLIGHT** | Vanilla Bean | Godiva Chocolate | Double Espresso | Key Lime 7.9  
**FRIED BANANA CHEESECAKE** | Rolled in a tortilla & fried, cinnamon ice cream, banana fosters sauce 6.5  
**CUP CAKE DUO** | Red Velvet | Carrot Cake | Homemade daily so availability may vary 6



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## LITTLE SPARKS MENU

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KIDS 10 & UNDER | SERVED WITH KIDS BEVERAGE | NO REFILLS ON MILK OR JUICE

- KRAFT MAC N CHEESE AND FRENCH FRIES** | 5  
**CHEESE BURGER AND FRENCH FRIES** | 5.5  
**FLATBREAD CHEESE PIZZA** | 5  
**GRILLED CHICKEN BREAST AND MASHED POTATOES** | 6  
**CHICKEN TENDERS AND FRENCH FRIES** | 5.5  
**KIDS ICE CREAM SUNDAE OR HOMEMADE CUP CAKE** | 2.5

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**A SUGGESTED GRATUITY OF 20% MAY BE ADDED FOR PARTIES OF 8 OR MORE.**

Consuming Raw or Undercooked Meat, Poultry or Seafood May Increase Your Risk of Food Born Illness.  
Please ask to Speak With a Manager If You Have Any Questions or Concerns.