

STARTERS

WHITE CHEDDAR SPINACH DIP | Creamed spinach, Wisconsin cheddar 7.9

LOBSTER MAC & CHEESE | Made with a lobster sherry cream, stone-oven baked 9.9

CORN BREAD SKILLET | Cast iron skillet, candied pecan butter 5

TUNA SASHIMI | Sesame crusted, cast iron seared, ginger lime aioli, ponzu sauce | Half 9.9 | Full 16.5

TABLE SIDE GUACAMOLE | Haas Avocados, Fresh Cilantro, Vine Ripe Tomatoes, Red Onion, Diced Jalapeno, Minced Garlic, Fresh Lime, Tortilla Chips 11



KOBE KANSAS CITY SLIDERS | Wisconsin cheddar, horseradish béarnaise, onion straws 10.9

SPRING ROLLS | Fire roasted chicken, smoked corn, black beans, cheddar jack, midwest aioli 7

CALAMARI | Tossed in chipotle-ancho sauce, stone-ground cornmeal dusted, grilled lime 8.9

CRAB CAKES | Jumbo blue lump, pan seared, seafood remoulade 9.9

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



FLATBREADS

MARGHERITA | Tomato, fresh basil, olive oil, marinara, mozzarella, parmesan cheese 6.9

SHORT RIB | Braised short rib, roasted red peppers, red onion, mango, apricot marmalade, gouda 8.9

STEAK & BLEU CHEESE | Filet mignon, portobello mushrooms, bleu cheese, sun-dried tomato pesto 9

PORTOBELLO & FETA | Portobello & wild mushrooms, crumbled feta, mozzarella, basil pesto 7.9

MEDITERRANEAN | Fire-grilled chicken, feta, mozzarella, sun-dried tomatoes, roasted leeks, marinara 8



SOUPS + SALADS

FIRE-ROASTED CHICKEN & CORN SOUP | 4.2

TODAY'S SOUP | 4.5

FLAMESTONE SALAD | Bleu cheese, sun-dried cranberries, candied walnuts, raspberry vinaigrette 8

Add to any entrée 2.9

AZTEC CAESAR SALAD | Parmesan, tortilla strips, avocado caesar dressing | Half 5.5 | Full 7.9

Add to any entrée 2.9

THE WEDGE | Iceberg, bleu cheese, tomatoes, red onion, applewood smoked bacon, buttermilk ranch 8

Add to any entrée 3.9

SPINACH & GRILLED PEAR SALAD | Candied walnuts, feta, raisins, honey lime vinaigrette | Half 8 | Full 10.5

CANYON SKIRT STEAK SALAD | Portobellos, red onion, tomatoes, bleu cheese, white balsamic vinaigrette 13

CHICKEN CHOP SALAD | Avocado, corn, tomato, black beans, red onion, balsamic vinaigrette | Half 9 | Full 11.9

ADD TO ANY SALAD

GRILLED CHICKEN 3 | SKIRT STEAK 5 | SUGARCANE SHRIMP SKEWER 4 | CEDAR PLANK SALMON 5 | AHI TUNA 6

FIRE-GRILLED STEAKS

WE SERVE STOCKYARDS CHICAGO ANGUS STEAKS WHICH ARE 28 DAY AGED AND ARE HAND CUT ON PREMISES. SERVED WITH CAMPFIRE GRILLED VEGETABLES & CHOICE OF REDSKIN DOUBLE BUTTER MASHED, SWEET POTATO MASHED, WILD RICE BLEND, BAMBOO RICE OR FRIES.

PETITE FILET | 6oz | Most tender cut | 21

FILET MIGNON | 9oz | Center cut | 25.5

N.Y STRIP | 12oz | Richly marbled | 24.5

RIB-EYE | 14oz | Well marbled | 24.9

FLAMESTONE BONE-IN CUTS { **COWBOY** | 20oz | Bone-In Rib Eye | 26

PORTERHOUSE | 24oz | Bone-In, Filet & Strip | 28

KANSAS CITY STRIP | 16oz | Bone-In Strip | 25

ADD ONE TO ANY STEAK

FLAMESTONE STEAK SAUCE

SWEET ONION BOURBON SAUCE

PORT WINE BLEU CHEESE
COMPOUND BUTTER

ROASTED GARLIC & LEEK
COMPOUND BUTTER

PRIME STEAK ADD ONS

**CRUMBLLED
BLUE CHEESE**
3

OSCAR STYLE
W/ JUMBO LUMP CRAB
7

**SUGARCANE
SHRIMP SKEWER**
5

**BÉARNAISE
SAUCE**
2

STEAK TEMPERATURE CHART

RARE
VERY RED
COOL CENTER

MED RARE
RED
WARM CENTER

MEDIUM
PINK
WARM CENTER

MED WELL
SLIGHT PINK
HOT CENTER

WELL
NO PINK
HOT CENTER

PITTSBURGH
CHARRED
RARE



ROTISSERIE + RIBS

FLAMESTONE'S SPIT-ROTISSERIE CHICKEN & PRIME RIB ARE SLOW ROASTED AND SEASONED WITH OUR SPECIAL HOUSE HERB DRY RUB. WE ROTISSERIE EVERY DAY SO AVAILABILITY MAY VARY. SERVED WITH CAMPFIRE GRILLED VEGETABLES.

BRAISED SHORT RIB | Slow roasted, Memphis dry rubbed, maple-ancho BBQ glazed, sweet potato mashed 25.9

ROTISSERIE CHICKEN | ½ chicken, redskin double butter mashed 13.5

ROTISSERIE PRIME RIB | Stockyards of Chicago Angus, Redskin Double Butter Mashed, Campfire Grilled Vegetables | Classic Cut 19 | Thick Cut 22.5

BABY BACK RIBS | House made BBQ, redskin double butter mashed | Small 13.5 | Large 18.5

RIBS & ROTISSERIE COMBO | Small baby back rack ribs, ½ chicken, redskin double butter mashed 19.9



SPECIALTIES

SERVED WITH CAMPFIRE GRILLED VEGETABLES (WITH THE EXCEPTION OF PASTA RUSTICA)

CHICKEN FLAMESTONE | Fire-grilled chicken, sun-dried tomatoes, spinach, artichokes, crumbled feta, white wine lemon butter sauce, redskin double butter mashed 16.5

MILE HIGH MEATLOAF | Filet meatloaf, redskin double butter mashed, onion straws, red wine demi 14.5

SKIRT STEAK | Stockyards of Chicago Angus 10oz Cut, Garlic-Lime-Cilantro Marinated, Spanish Onion Chimichurri Sauce, Redskin Double Butter Mashed 17.9

MIXED GRILL | 4 Bone rack of lamb, napa cab demi, fire-grilled colossal shrimp, redskin dbl butter mashed 23

TWIN PORK CHOPS | Fire-grilled, granny smith apple, brie, apricot brandy glaze, sweet potato mash 16.9

PASTA RUSTICA | Penne pasta, sun-dried tomatoes, broccoli, sweet onions, mushrooms, tomatoes, parmesan cream sauce | Grilled Chicken 13.9 | Sautéed Shrimp 16

MARKET FRESH SEAFOOD

FLAMESTONE'S SEAFOOD IS BROUGHT IN FRESH DAILY AND IS HAND CUT ON PREMISES.

- CEDAR PLANK SALMON** | Stone oven seared, honey-lime glaze, sweet potato mashed, campfire grilled veg 17.9
- AHI TUNA STACK** | Cast iron seared rare, guacamole, wonton, seaweed salad, ginger ponzu, bamboo rice 23
- SHRIMP & SCALLOPS** | Linguini tossed with spinach, vine ripe tomatoes, white wine lemon butter sauce 21.5
- CHILEAN SEA BASS** | San Marzano tomato reduction, braised spinach, saffron risotto, campfire grilled veg 25
- GROUPE OSCAR** | Fresh grouper, jumbo lump crab, asparagus, hollandaise, wild rice, campfire grilled veg 25.9
- BLACKENED RED FISH** | Midwest blackened, wild rice blend, campfire grilled vegetables 16.5



HAND HELDS

SERVED WITH FRIES | ADD A SIDE FLAMESTONE OR CAESAR SALAD 2.9 | ADD A SIDE WEDGE 3.9

- GROUPE SANDWICH** | Fresh grouper, grilled, blackened or fried, seafood remoulade, brioche roll 13.5
- FLAMESTONE BURGER** | Applewood bacon, white American cheese, steak sauce, onion straws, brioche roll 10.5
- PRIME RIB SANDWICH** | Caramelized onions & mushrooms, provolone, horseradish cream, ciabatta 13



FLAMESTONE SIDES

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| FOUR CHEESE MAC N CHEESE 5 | CREAMED SPINACH 4 | SAUTÉED SPINACH 3 |
| ASPARAGUS HOLLANDAISE 5 | MUSHROOM SKILLET 4 | CRISPY ONION STRAWS 3 |



DESSERTS

- CAMPFIRE S'MORES** | Godiva chocolate dipped graham crackers, marshmallows, table top grill 7.9
- FRIED OREOS** | Topped with powdered sugar, served with vanilla bean ice cream 7.5
- RED VELVET CAKE BREAD PUDDING** | Topped with a crème anglaise 7
- CRÈME BRULEE FLIGHT** | Flight of four | Vanilla Bean | Chocolate | Tiramisu | Strawberry Shortcake 8
- FRIED BANANA CHEESECAKE** | Fried in a tortilla, vanilla bean ice cream, banana fosters sauce 6.5
- GRAND CANYON CHOCOLATE CAKE** | One pound, eight layers 10

LITTLE SPARKS MENU

Kids 10 & Under | Served with Kids Beverage (No Refills on Milk or Juice)

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| Flatbread Cheese Pizza 5 | Chicken Tenders & Fries 5.5 | Kraft Mac N Cheese 5 |
| Grilled Chicken & Mashed 6 | Steak & Mashed 9.9 | Cheese Burger & Fries 5.5 |

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.