

The

FLAME

BAR & GRILL

APPETIZERS

	6 for \$9 12 for \$16
WINGS	
Fresh wings, deep fried and tossed in your choice of BBQ, BBQ-hot, or Buffalo sauce, Teriyaki sauce, dry rub Cajun, and dry rub ranch served with Blue Cheese or Ranch Dressing.	
FRY BREAD	\$9
Award winning made fresh in our kitchen and deep fried to a Golden Brown, served with whipped Maple honey butter	
CHEESE CURDS	\$9
Lightly dredged and fried to perfection and served with Ranch dressing	
SPINACH ARTICHOKE DIP	\$14
Assorted cheeses, spinach, artichoke hearts, sweet onions, butter and whipping cream, served with mini pitas	
QUESADILLA	\$11
Giant flour tortilla, stuffed with assorted cheeses, served with salsa and sour cream on the side grilled veggie 13.00 / chicken 14.00	
TOUCHDOWN	\$15
Waffle fries, cheese sauce, shredded cheddar, house made pulled pork, mild BBQ, sour cream and green onions	
ANGRY SHRIMP	\$13
Blackened and sauteed, over crinkle cut fries, drizzled with house made buffalo sauce served with a side of ranch or blue cheese dressing	

BURGERS

THE HANGOVER	\$17
Char grilled, american cheese, canadian bacon and a fried egg	
BLACK N BLUE	\$17
Blackening spice, char grilled, topped with crumbled blue cheese and carmalized onions	
THE SHROOM	\$16
Char grilled, swiss cheese, and sauteed mushrooms	
THE TEXAN	\$17
Char grilled, cheddar cheese, applewood smoked bacon, bbq	
BUILD A BURGER	
All sandwiches and burgers served with Crinkle Cut fries and a pickle	
Upgrade crinkle cut fries to onion rings, waffle fries, sweet pot tots for \$2	
*Gluten-friendly Wraps or Buns available	
Lettuce, Tomato, onion available upon request at no charge	
PLAIN	\$14
Char grilled, served on a butter griddled brioche bun	
Additional Toppings \$1	
Swiss, Provolone, Cheddar, American, pepper jack, Jalepeno, BBQ sauce, sauteed mushrooms, grilled onion, egg	
Additional Toppings \$2	
Applewood smoked bacon, Canadian bacon, pulled pork	

SANDWICHES

PHILLY CHEESE STEAK	\$17
Shaved “Rib Eye” seasoned and griddled just right, sauteed onions and green peppers with provolone cheese on a butter toasted french bread, au jus on the side	
CHICKEN PESTO	\$15
Marinated and grilled antibiotic free chicken breast, served on a butter toasted brioche bun with pesto mayo on the side	
PORTABELLA	\$14
Giant mushroom cap marinated and grilled, topped with roasted red pepper and fresh mozz served on a butter toasted brioche bun	
PULLED PORK	\$15
House made pork, choice of mild or hot BBQ on the butter toasted brioche bun, and a pickle	
BUFFALO CHICKEN	\$16
Deep fried or grilled tossed in house made buffalo sauce, on butter toasted brioche bun, and a pickle with ranch or blue cheese dressing	
BLT	\$14
Applewood smoked bacon, piled high, lettuce and freshly sliced tomato served on butter toasted french bread with sun-dried tomato aioli	
BLACKENED FISH	\$14
Chef choice, blackened and grilled on a toasted buttered brioche with tarter sauce and a pickle	
THE “BRAT”	\$14
Ojibwe market specially made brat for the FLAME, chargrilled served on fresh baked roll topped with caramelized onions and sport peppers	



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

SOUPS

CREAM OF CHICKEN WITH WILD RICE	CUP / \$5 BOWL / \$7
CHICKEN CHILI	CUP / \$5 BOWL / \$7
MAKE IT A LOADED CHILI	\$1
Shredded cheddar, sour cream, diced onion	

SALADS

CEASER SALAD	\$11
Crisp romaine, imported parmesan, house made croutons	
HOUSE SALAD	\$7
Mixed greens, cucumber, baby heirlooms, roasted red pepper, shredded carrot, red onions	
Add grilled chicken	\$5
Grilled shrimp	\$7
Grilled fish of the day	\$8
Choice of house made dressings	
Blue cheese, Red wine vinaigrette, French, Ranch, Chipotle ranch, Honey mustard, Caesar	

Friday Night Fish Fry

Served Blackened, Pan roasted, or house made beer battered; served with our famous Fry Bread, Cole slaw, tartar sauce and fresh lemon. Side choice of french fries, baked potato, or side salad.

3 PC COD	\$19
LAKE PERCH	\$23
WALLEYE	\$22
JUMBO SHRIMP	\$21

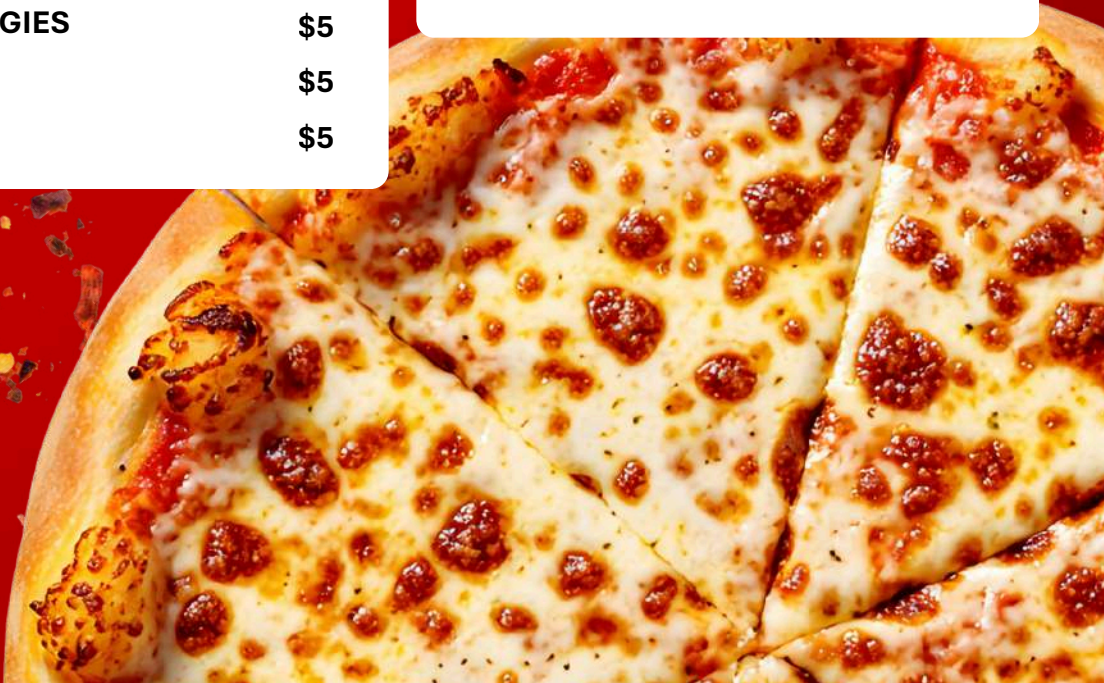
SIDES

CRINKLE CUT FRIES	\$5
WAFFLE FRIES	\$5
SWEET POTATO TOTS	\$5
BATTERED ONION RINGS	\$5
SAUTEED VEGGIES	\$5
WILD RICE	\$5
GARLIC MASH	\$5

Kids Menu

will include choice of crinkle cut fries, or fresh cut fruit, with a drink

CHICKEN TENDERS	\$11
MAC-N-CHEESE	\$10
BURGER	\$10
PIZZA	\$10



Pizza		
	12"	16"
CHEESE	\$14	\$17
SAUSAGE	\$16	\$20
PEPPERONI	\$16	\$20
THE TOUCH DOWN Sausage, pepperoni, ham, bacon	\$23	\$27
THE GARDEN Green peppers, onion, mushrooms, and banana peppers	\$17	\$23
CAPRESE Basil pesto, fresh sliced tomato, fresh mozz, balsamic glaze, finished with fresh basil	\$18	\$24
ADD ON Green pepper, onions, mushrooms, banana pepper, Black olives, Diced tomatoes, Fresh jalapenos, Pineapple chunks, Red onions, Fresh basil, Chopped garlic, BBQ, Buffalo sauce	\$1	\$2
ADD ON Sausage, Pepperoni, Grilled chicken, Bacon, Cheese, Canadian bacon, Italian beef	\$2	\$3

DINNER	
PULLED PORK Served with choice of BBQ, roasted Garlic mash and seasoned corn	\$18
PASTA ALFREDO Imported cheeses, heavy whipping cream makes this a rich velvety sauce with garlic bread add chicken \$5 / shrimp \$7	\$16
CHICKEN MARSALA Chicken breast sauteed with butter, mushrooms, in a tasty Marsala sauce served atop garlic mash potatoes	\$21
SALMON Seasoned and grilled, whiskey glazed, served with wild rice and sauteed green beans & julienne red bell pepper	\$24

DRINK MENU

BUCKETS

	THE “LDF” Tito’s vodka, fresh squeezed lemonade and strawberries	\$15
	FLAMARITTA Silver tequilla, jalepeno infused tequilla, fresh citrus, agave on ice	\$15
	THE SHIPWRECK Bacardi rums, fresh fruit juices, on the rocks	\$15
	JOHN DALEY Tito’s vodka, fresh squeezed lemonade and tea	\$15

MIXERS

THE CALYPSO Coconut rum, Cranberry and Pineapple juice with a splash of club soda	\$7
THE RODEO Four roses bourbon, Orange Juice, Lime simple syrup, with Ginger beer	\$8
TARZAN Coconut Rum, Melon liqueur, Banana liqueur, topped with Pineapple juice	\$7
SUNBURST 360 Lemon vodka, Melon liqueur, Triple sec, Simple Syrup, Fresh lemon juice topped with Lemon-lime soda	\$7
SOUTHERN COMFORT Coconut rum, Reposado tequila, Pineapple juice, and Lime Simple syrup	\$7
TROPIC THUNDER Blue curacao, Coconut rum, Banana liqueur, Orange and Pineapple juice	\$7
SPRING BREAK Pink lemonade vodka, Watermelon vodka, topped with Lemonade and spash of lemon	\$7

MOCKTAILS

REFRESHER Mango syrup, Pineapple juice, Coconut water topped with Cranberry Juice	\$5
ARNOLD PALMER Fresh squeezed lemonade and premium tea	\$5
THE GINGER Passion fruit syrup, Orange juice, Pineapple Juice, and Ginger beer	\$5
STRAWBERRY FIZZ Strawberry puree, Fresh squeezed lemonade, and Lemon-lime soda	\$5

MULES

THE IRISHMAN Jameson Orange, Lime juice, and Ginger beer with Orange wheel garnish	\$8
WAY SOUTH Mexcal, Lime juice, and Ginger beer with Lime wheel garnish	\$8
NORTHWOODS Blackberry brandy, lime juice, and Ginger Beer with Mint garnish	\$8
THE RUM MAN Gold rum, Sailor jerry, Dark rum, Lime Juice and Ginger beer topped with lime wheel garnish	\$8
THE GREYHOUND Citrus vodka, Grapefruit juice, and Ginger beer topped with Mint garnish	\$8
CROWN ME Crown apple, Apple cider, and Ginger beer topped with Candied ginger garnish	\$8
BERRY NICE Srawberry/Blueberry/Raspberry vodka, Lemon juice, Berry syrup and Ginger beer topped with Mint garnish	\$8