

# Flame



Flame Gift Certificates  
PERFECT FOR ANY OCCASION

## SHARABLES

- ◇ **Killer Tiger Shrimp Cocktail**  
Served chilled with spicy cocktail sauce. \$15
- ◇ **Baked Lobster & Spinach Dip**  
Served with grilled garlic toast for dipping. \$12
- ◇ **Street Pretzel**  
Served with our beer cheese sauce for dipping. \$10
- ◇ **Bruschetta Classico**  
Grilled garlic toasts, toppings of olive oil, diced tomatoes, herbs, gorgonzola cheese and balsamic vinegar drizzle. \$9
- ◇ **Crusted Stuffed Mushrooms**  
Filled with herb and garlic cheese, lightly battered and fried.  
Served with creamy horseradish dip. \$10
- ◇ **Fried Calamari**  
Lightly breaded and deep-fried, tossed with Thai peanut-chili sauce. \$11

## SOUPS & SALADS

- ◇ **Flame House Salad**  
Romaine lettuce, artichoke hearts, green olives, shaved parmesan, sliced pepperoncinis, croutons and roasted garlic balsamic vinaigrette dressing. \$6
- ◇ **Crock of Harvest Mushroom Soup**  
A blend of five mushroom varieties simmered with fresh vegetables and caramelized onions in a rich and creamy broth. \$6
- ◇ **Crock of Tomato-Basil Bisque**  
Fresh tomatoes, herbs and spices simmered in rich cream sauce with a just a hint of sherry. \$6

## PUB GRUB

Served with fries

- ◇ **Old Town Burger**  
1/2 lb. patty, lettuce, tomato, pickle and onion. \$10
- ◇ **Whiskey Creek Burger**  
Peppercorn encrusted 1/2 lb. patty, crispy onion tangles, smoked bacon, cheddar-beer cheese sauce and our Jameson whiskey glaze. \$13
- ◇ **Black & Blue Burger**  
1/2 lb. patty blackened with seasoning, blue cheese crumble topping and crispy onion tangles. \$12
- ◇ **Gulf-Shore Shrimp**  
Lightly battered and crispy fried, served with tangy cocktail sauce. \$13

## CENTER PLATE SALADS

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- ◇ **Paleo Steak Salad** (sorry, no temp requests)  
Mixed greens, thinly sliced steak, bacon, hard-boiled egg, tomatoes, red onion, grilled zucchini, flash-fried spinach, blue cheese crumbles and creamy garlic vinaigrette dressing. \$15
- ◇ **Spinach Salad**  
Baby leaf spinach tossed in hot-bacon vinaigrette, topped with crispy bacon, grilled shrimp, water chestnuts, hard boiled egg, sliced onion, shaved parmesan, tomatoes, croutons. \$17

## MAIN COURSES

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- ◇ **Grilled Atlantic Salmon**  
Atop a bed of baby red skin potatoes, onions, bacon, tomatoes, and baby spinach sautéed in a sherry butter sauce. \$21
- ◇ **Lasagna**  
Layers of noodles, beef, sausage and cheeses, rich & creamy white sauce, marinara finish. \$15
- ◇ **Baked Flounder**  
Filled with an ocean meat stuffing, dusted with bread crumbs and drizzled with champagne cream sauce. Served with grilled asparagus. \$21
- ◇ **Tortellini Carbonara**  
Three-cheese filled tortellini tossed with crispy bacon, sautéed mushrooms and garden peas in a rich cheese-cream sauce with shaved parmesan. \$17
- ◇ **Southern-Fried Catfish**  
Golden fried, cornmeal breaded filets served with choice of two chef's sides. \$15
- ◇ **Seafood Tuscano**  
Shrimp & crab meat, sun-dried tomatoes, spinach and buttery-garlic cream sauce, tossed in linguini pasta. \$20
- ◇ **Lemon-Asparagus Chicken**  
Grilled breast of chicken, creamy lemon-asparagus risotto, flash-fried baby spinach, shaved parmesan, balsamic glaze, olive oil finish. \$18
- ◇ **Bacon Wrapped Meatloaf**  
Resting atop smashed potatoes, smothered in mushroom gravy, crowned with crispy haystack onions, choice of one chef's side. \$15
- ◇ **Bone-In Smoked Pork Chop**  
Cider brine marinated, finished with maple glaze, crowned with apple chutney, choice of two chef's sides. \$23
- ◇ **Buttermilk Roasted Chicken**  
Herb and spice rubbed, buttermilk & honey marinated half-bird slow-roasted with gravy finish, choice of two chef's sides. \$16

## BUTCHER CUTS

Served with choice of potato & chef's side

- ◇ **Old Town Filet**  
Our most tender & desirable perfectly aged steak.  
(8 oz. cut \$30)
- ◇ **Classic Rib Eye**  
A perfect balance of marbling, tenderness and mellow flavor.  
(14 oz. cut \$28)
- ◇ **New York Strip**  
Thickly-cut, full-bodied texture that is slightly firmer than the classic rib eye. (16 oz. cut \$29)
- ◇ **Prime Rib** *available Friday's till it's gone!*  
Slow-roasted, well seasoned & hand-carved to order.  
Degrees of doneness subject to availability.  
(14 oz. cut \$28) (20 oz. cut \$32)
- ◇ **Kansas City Club** BONE-IN  
JUICY & WELL-MARBLED FOR BOTH FLAVOR AND TENDERNESS  
(22 oz. cut \$35)

## FINISHES & PAIRINGS

No steak is complete without one of these:

- ◇ **Sautee of Onions** \$2
- ◇ **Sautee of Mushrooms** \$4
- ◇ **Mushrooms & Onions** \$4
- ◇ **Blue Cheese Crumbles** \$4
- ◇ **Grilled Shrimp** (7 ct.) \$8
- ◇ **Fried Shrimp** (5 ct.) \$7.50

### Black & Blue

Have your steak blacken & seared with Cajun seasonings, then topped with blue cheese crumbles. \$4

### Steak Diane Sauce

Made of cognac, heavy cream, cracked pepper, shallots, dijon, and sautéed mushrooms. \$4

## CHEF'S SIDES

You can sub your chef's side for a Flame salad or a crock of soup: \$2

- ◇ **Green Bean Medley** with bacon, carrots & sautéed onion \$4
- ◇ **White Cheddar Mac & Cheese** \$4
- ◇ **Grilled Asparagus** \$4
- ◇ **Smashed Potato** \$4
- ◇ **Fries** \$3
- ◇ **Baked Potato** with butter & sour cream \$4  
(load your potato with bacon, cheese and chives \$2)



**BUCKWATER BREW WORKS**  
**& whiskey house**

213 E. Main St., Carbondale

**NOTICE:** Meats served rare or medium rare may be undercooked and will only be served upon consumers request. Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Items may have been in contact with nuts. We cannot ensure that menu items do not contain ingredients that might cause an allergic reaction.

Prices & menu subject to change without notice.