BLAZE BAR & GRILL EVENT MENU

CHICKEN WINGS

SALT AND PEPPER, TRADITIONAL HOT, DILL PICKLE, FRANKS SEASONING POWDER, SERVED WITH CRUSHED CUCUMBER SALAD | 17 | (GFO) (DF)

SWEET POTATO FRIES

CHIPOTLE MAYO |8| (V) (DF)

BLAZE HOUSE SALAD

CRISP GOAT CHEESE FRITTERS, GARDEN VEGETABLES, BLACKBERRIES, MOROCCAN DRESSING | 12 | (V)

CAESAR SALAD

FRESH ROMAINE, CRISP BACON, CROUTONS, PARMESAN, HOUSE-MADE CAESAR DRESSING |12| (GFO)

CHICKEN CAESAR WRAP

CRISPY CHICKEN FINGERS, ROMAINE, BACON, PARMESAN AND CAESAR DRESSING SERVED WITH FRIES [15] (GFO)

BLAZE BURGER

A HALF POUND CHUCK PATTY, BACON, CHEDDAR CHEESE, LETTUCE, TOMATO, PICKLES, RED ONION, SIGNATURE SAUCE SERVED WITH FRIES [17] (GFO)

BUTTER CHICKEN

BRAISED IN HOUSE WITH INDIAN SPICES, SERVED WITH RICE, NAAN AND YOGURT DRIZZLE [20] (GFO)

LOBSTER AND CRAB RAVIOLI

OUR ALFREDO SAUCE, SPRING PEAS, ROASTED RED PEPPERS, BASIL OIL, ASIAGO [22]

GRILLED AAA 10 OZ RIB EYE STEAK

WHIPPED POTATOES, MEDLEY OF SEASONAL VEGETABLES, WITH A BLUE CHEESE VEAL JUS |36| (GF)

BRAISED HOISIN 'SHORT RIB'

TENDER BRAISED CHUCK FLAT IN A RICH HOISIN DEMI GLACE, WASABI WHIPPED POTATOES, SEASONAL BUTTERED GREEN VEGETABLES, TOASTED SESAME |36|

COCONUT SHRIMP

CRISP COCONUT BREADED SHRIMP SERVED WITH SWEET CHILI DIPPING SAUCE |16| (DF)

STEAMED SHRIMP DUMPLINGS

CHILI SAUCE | 12 | (GF) (DF)

KIMCHI & PORK DUMPLINGS

SCALLION & GINGER DIPPING SAUCE |12|

BRUSCHETTA

HOUSE MADE BRUSCHETTA WITH GOAT CHEESE AND FRESH BASIL ON GRILLED FOCCACIA BREAD WITH BALSAMIC DRIZZLE [13] (V)

CRISPY CHICKEN FINGERS & FRIES

SERVED WITH PLUM SAUCE |13|
VEGETARIAN OPTION AVAILABLE |14| (V)

FISH AND CHIPS

CRISPY FISH WITH FRIES, COLESLAW AND TARTAR SAUCE [14]

PAN SEARED SALMON

WILD RICE SAUTÉ, MEDLEY OF SEASONAL VEGETABLES, CEDAR CREAM SAUCE AND BURNT LEMON | 27 | (GF)

YANG CHOW FRIED RICE

BBQ PORK, SHRIMP, CHICKEN, EGG AND VEGETABLES |14| (DF)

SWEET & SOUR PORK

PINEAPPLE, ONIONS AND PEPPERS TOSSED IN A SWEET AND SOUR SAUCE SERVED WITH STEAMED RICE |15| (DF)

GINGER BEEF

ONIONS AND PEPPERS TOSSED IN A SWEET AND SPICY SAUCE SERVED WITH STEAMED RICE [15] (DF)

STIR FRIED BEEF

SLICED RIBEYE WITH POTATO AND HONEY GARLIC PEPPER SAUCE, SERVED WITH RICE |18| (DF)

STICKY TOFFEE PUDDING

TOFFEE SAUCE, JD WHISKEY GELATO, FLORENTINE AND ALMOND STREUSEL [8]

(GFO): GLUTEN FREE OPTION (SEE SERVER) / (V): VEGETARIAN / (DF): DAIRY FREE / (GF): GLUTEN FREE FOR VEGETARIAN, CELIAC, OR ANY FOOD ALLERGIES, PLEASE SEE YOUR SERVER PRIOR TO ORDERING PRICES ARE EXCLUSIVE OF TAXES AND GRATUITIES.

BLAZE BAR & GRILL OVERNIGHT

BLAZE BAR & GRILL MENU

ALL DAY BREAKFAST SPECIAL

2 FREE RANGE EGGS YOUR WAY, SLICED BACON, MAPLE INFUSED SAUSAGE, HASH BROWNS AND CHOICE OF TOAST | 12 | *(GFO)*

CHICKEN AND WAFFLES

BREADED CHICKEN THIGH OVER A FLUFFY BELGIAN WAFFLE TOPPED WITH A SUNNY SIDE EGG AND SRIRACHA MAPLE DRIZZLE | 16 |

TO START

CAESAR SALAD

FRESH ROMAINE, CRISP BACON, CROUTONS, PARMESAN, HOUSE-MADE CAESAR DRESSING | 12 | (GFO)

BLAZE HOUSE SALAD

CRISP GOAT CHEESE FRITTERS, GARDEN VEGETABLES, BLACKBERRIES, MOROCCAN DRESSING | 12 | (V) ADD CHICKEN BREAST | 5 | ADD SAUTÉED PRAWNS | 6 |

FRENCH FRIES | 6 | (V) (DF)

SWEET POTATO FRIES

CHIPOTLE MAYO | 8 | (V) (DF)

CHICKEN WINGS

SALT AND PEPPER, TRADITIONAL HOT, DILL PICKLE, FRANKS SEASONING POWDER, SERVED WITH CRUSHED CUCUMBER SALAD | 17 | (GFO) (DF)

COCONUT SHRIMP

CRISP COCONUT BREADED SHRIMP SERVED WITH SWEET CHILI DIPPING SAUCE | 16 | (DF)

CHEESY GARLIC BREAD | 5 | (V)

SPINACH AND ARTICHOKE DIP

CREAM CHEESE, BELL PEPPERS AND PARMESAN CHEESE SERVED WITH CORN TORTILLA CHIPS | 15 | (GF) (V)

TO INDULGE

CHOICE OF FRIES OR SIDE SALAD

BLT

LETTUCE, TOMATO AND DOUBLE THE BACON | 10 | (GFO)

CHICKEN CAESAR WRAP

CRISPY CHICKEN FINGERS, ROMAINE, BACON, PARMESAN AND CAESAR DRESSING | 15 | (GFO)

THUNDERBIRD CHICKEN SANDWICH

GRILLED CHICKEN BREAST, BACON, SWISS CHEESE, BASIL PARMESAN AIOLI, FRESH LETTUCE AND TOMATO ON A TOASTED BUN | 14 | (GFO)

CLASSIC RUEBEN SANDWICH

MONTREAL SMOKED MEAT & SAUERKRAUT SMOTHERED IN SWISS CHEESE TOPPED WITH DIJON MUSTARD AND THOUSAND ISLAND ON RUSTIC RYE BREAD | 18 | (GFO)

BLAZE BURGER

A HALF POUND CHUCK PATTY, BACON, CHEDDAR CHEESE, LETTUCE, TOMATO, PICKLES, RED ONION, SIGNATURE SAUCE | 17 | (GFO)

GRILLED AAA 10 OZ RIB EYE STEAK

WHIPPED POTATOES, MEDLEY OF SEASONAL VEGETABLES, WITH A BLUE CHEESE VEAL JUS | 36 | (GF)

CRISPY CHICKEN FINGERS

SERVED WITH PLUM SAUCE | 13 |

VEGAN FINGERS

PLANT BASED CRISPY STRIPS, SWEET CHILI SAUCE | 14 |

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BLAZE BAR & GRILL OVERNIGHT

PAN ASIAN STARTERS

SHRIMP AND PORK
WOR WONTON SOUP | 14 | (DF)
BROCCOLI, GREENS, MUSHROOMS,
CARROTS AND CELERY IN RICH BROTH

VEGETABLE SPRING ROLLS
PLUM SAUCE | 10 | (DF) (V)

STEAMED SHRIMP DUMPLINGS
CHILI SAUCE | 12 | (GF) (DF)

KIMCHI AND PORK DUMPLINGS SCALLION AND GINGER DIPPING SAUCE | 12 |

BOWL OF STEAMED RICE | 3 | (GF) (DF) (V)

RICE DISHES

SERVED WITH RICE

GINGER BEEF

ONIONS AND PEPPERS TOSSED IN A SWEET AND SPICY SAUCE | 15 | (DF)

SWEET AND SOUR PORK

PINEAPPLE, ONIONS AND PEPPERS TOSSED IN A SWEET AND SOUR SAUCE | 15 | (DF)

DESSERT

STICKY TOFFEE PUDDING

OUR CLASSIC DATE CAKE COVERED IN TOFFEE SAUCE, JD WHISKEY GELATO, FLORENTINE AND ALMOND STREUSSEL | 8 |



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