



ignite
BURGERS & BAR

Plated Lunch Menu

Available from 11am - 3pm.

**Please select 4 of the following entrees that you would like your guests to choose from
We Will Pre-Print Custom Menus for Your Event; All Plated Lunches served with French fries.**

Man Candy Wedge

Iceberg Lettuce, Blue Cheese, Man Candy, Cucumber, Tomato, Red Onion, Pine Nuts, Blue Cheese Dressing 7.00
Add Chicken +\$5.00

Salmon Pistachio Salad

Mustard Aioli Crust, Goat Cheese Croutons, Roasted Beets, White Balsamic Vinaigrette 16.00

Ignite Blackened Chicken Caesar

Crispy Tortilla, Avocado, Cilantro, House Made Spicy Caesar Dressing 13.00

Ignite Burger

Bacon Bourbon Jam, Bleu Cheese, Sweet Onions LTO 12.00

Classic Burger

Lettuce, Tomato, Pickle, & Onion 12.00

California Chicken Sandwich

Blackened Chicken, Avocado, Bacon, Honey Mustard, LTO 13.00

Blackened Fish Tacos

Pineapple Black Bean Relish And Spicy Mayo Served Bistro Fries 13.00

Veggie Burger (Vegetarian)

Pepperjack Cheese, Avocado, Spicy Aioli, LTO 14.00

Margherita Pizza

Fresh Mozzarella, Basil, House Made Marinara 11.00

*Items Below Served With Horseradish-Mashed Potatoes

Wood Roasted Salmon

With Blood Orange Compote 21.00

Filet Mignon Tips

Local Stout Reduction & Mushrooms 19.00



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Plated Dinner Menu

*Please select 4 of the following entrees that you would like your guests to choose from
We Will Pre-Print Custom Menus for Your Event*

All Plated Dinners served with Yukon Gold-Horseradish Mashed Potatoes ad Seasonal Veggies

Whiskey Braised Beef Short Ribs

Hand battered onion rings & braising liquid 19.00

Seasonal Game or Fish

Selected and prepared by Executive Chef Mkt

Wood Roasted Chicken

Half Chicken wood roasted & jus 20.00

Filet Mignon Tips

Local Stout Reduction & Mushrooms 19.00

Wood Fired Salmon

Served With A Blood Orange Compote 21.00

Flatiron Steak

House Made Steak Sauce 22.00

Ignite Pizza

Sausage, Pepperoni, Prosciutto, Fresh Mozzarella, Sweet Onion 15.00

Ignite Burger with Fries

7 oz. Hand Formed Beef Patty, Bleu Cheese, Sweet Onions, Bourbon Bacon Jam, LTO 12.00

Ignite Mac & Cheese (Vegetarian)

Green Chile Cheese & Potato Chip Crust 13.00

Add Blackened Chicken +\$3.00



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Lunch or Dinner Packages

All packages are inclusive of a House Salad and Horseradish Mashed Potatoes

PACKAGE #1

\$29.95 per person*

APPETIZERS

House Made Guacamole and Salsa served with chips

Loaded Chicken Tenders

Crispy Brussels Sprouts

ENTRÉES

Filet Mignon Tips

Stout Glaze & Roasted Mushrooms

Wood Fired Salmon

Served with a Blood Orange Compote

Wood Roasted Half Chicken

Served with Crispy Brussels Sprouts

DESSERT SAMPLER

A selection of mini cheesecake bites, cookies dessert bars and brownies

Served family style

 **DOES NOT INCLUDE TAX OR GRATUITY**



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BURGERS & BAR

Lunch or Dinner Packages

All packages are inclusive of a House Salad and Horseradish Mashed Potatoes

PACKAGE #2

\$35.95 per person*

APPETIZERS

Dip Trio of Guacamole, Salsa and Queso served with house made chips

Thai Calamari • Steak & Cheese Egg Rolls

ENTRÉES

Ignite Burger with Fries

7 oz. Hand Formed Beef Patty, Bleu Cheese, Sweet Onions, Bourbon Bacon Jam, LTO

Wood Fired Salmon

Served with a Blood Orange Compote

Wood Roasted Half Chicken

Served with Crispy Brussels Sprouts

Whiskey Braised Beef Short Ribs

Hand battered onion rings & braising liquid

Blackened Fish Tacos

Pineapple Black Bean Salsa, Spicy Mayo

Fig and Pig Pizza

Prosciutto, Fig Jam, Arugula, Fresh Mozzarella

Ignite Mac & Cheese (Vegetarian)

Green Chile Cheese & Potato Chip Crust

DESSERT SAMPLER

**A selection of mini cheesecake bites, cookies dessert bars and brownies
Served family style**

 **DOES NOT INCLUDE TAX OR GRATUITY**


BURGERS & BAR

Lunch or Dinner Packages

All packages are inclusive of a House Salad and Horseradish Mashed Potatoes

PACKAGE #3

\$45.95 per person*

APPETIZERS

Dip Trio of Guacamole, Salsa and Queso served with house made chips

Thai Calamari • Steak & Cheese Egg Rolls

Man Candy • Jalapeño Deviled Eggs • Crispy Brussels Sprouts

ENTRÉES

Wood Fired Salmon

Served with a Blood Orange Compote

Wood Roasted Half Chicken

Served with Crispy Brussels Sprouts

Flatiron Steak

House Made Steak Sauce

Whiskey Braised Beef Short Ribs

Hand Battered Onion Rings & Braising Liquid

Seasonal Game or Fish

Selected and prepared by Executive Chef Mkt

Ignite Burger with Fries

7 oz. Hand Formed Beef Patty, Bleu Cheese, Sweet Onions, Bourbon Bacon Jam, LTO

DESSERT SAMPLER

A selection of mini cheesecake bites, cookies dessert bars and brownies

Served family style

 **DOES NOT INCLUDE TAX OR GRATUITY**