

BEGINNINGS

BREAD SERVICE

baked fresh daily, ask your server for details 5

RANCHO GORDO BEAN DIP

mexican heirloom beans, dueling salsas, tortilla chips 8

ROASTED BEETS

golden & red beets, herbed goat cheese, citrus vinaigrette, sunflower seeds, micro greens 10

AHI TUNA

sesame crusted, citrus watercress salad, blood orange gastrique 16

MUSSELS*

chorizo, mezcal, cambray onion, poblano, grilled bread 10

CRAB CAKES*

lump crab meat, lemon-scallion aioli, panko, arugula, avocado mustard sauce 17

CHARCUTERIE

house ricotta, honeycomb, olive oil, cracked pepper, hard salami, cornichons, mustard, grilled bread 16

SPICY TOSTADA

black beans, molcajete chicken, cotija, jalapeno-avocado crema, radish 9

CUBAN CROQUETTES

pork, ham, gruyere, pickle, panko, mustard 10

CUPS & BOWLS

CLAM CHOWDER*

steamed clams, yukon potatoes, onion, bacon, chive, brioche croutons 7

ROTISSERIE CHICKEN SOUP

hominy, braised greens, wood-fired vegetables, chicken broth, fresh herbs 6

HOUSE SALAD

mixed greens, carrot, radish, cucumbers, cotija, red wine vinaigrette 6

CAESAR SALAD*

romaine, grana padano, brioche croutons, house-made dressing 7

ESKIE SALAD

rotisserie chicken, mixed greens, avocado, sweet corn, carrots, cotija cheese, brioche crouton, poblano ranch 15

STEAK SALAD*

grilled steak, iceberg wedge, chunky bleu cheese dressing, cherry tomatoes, bacon, chives 16


ignite
wood fire grill

EXECUTIVE CHEF
Bradley Gilmore
GENERAL MANAGER
Kristi Burns
CHEF DE CUISINE
Brendan Talbert

DINNER MENU

SPECIALTIES

BRAISED SHORT RIB

root vegetable puree, braised cabbage, braising jus 22

ENCHILADA

rotisserie chicken, white corn tortillas, adobo sauce, jalapeno avocado crema, cilantro,

red beans & rice 19

CAVATELLI PASTA

italian sausage, kale, shallot, chicken jus, chili pepper, goat cheese 18

PORK SHANK

braised, mashed potatoes, carrots, cipollini onions, natural jus 22

SHRIMP & GRITS

grilled, heirloom cheddar grits, creole cream sauce 22

HANDHELDS *Served with Dressed Salad Greens & House Fries*

 bun available upon request

HATFIELD BURGER*

tillamook cheddar, garlic aioli, demi-glace, crispy shallots, pickle, salt & pepper bun 14

STEAK SANDWICH*

beef tenderloin, sauteed mushrooms, caramelized onions, horseradish sauce, veal demi, toasted baguette 16

FRIED CHICKEN

maple hot sauce, bacon aioli, arugula, pickle, salt & pepper bun 13

FRENCH ONION GRILLED CHEESE

gruyere cheese, brandied onions, sourdough, onion jus 10

TURKEY REUBEN

shaved roast turkey, sauerkraut, gruyere, russian dressing, marble rye bread 12

oak, pecan & cherry WOOD FIRED

choice of
two sides

ROTISSERIE CHICKEN *chicken jus* half 19 | whole 28

BEEF TENDERLOIN* *veal demi-glace* 8oz 43

KC STRIP* *ignite steak sauce* 14oz 41

BONE-IN RIBEYE* *horseradish cream* 20oz 41

PORK TENDERLOIN* *bacon wrapped, adobo butter* 8oz 24

MAHI MAHI *salsa verde* 29

SCALLOPS & SHRIMP* *mojo sauce* 31

SCOTTISH SALMON* *dill mustard cream* 8oz 29

Sides

Sweet Chili Glazed Broccoli | Wood-Fired Asparagus
Mexican Street Corn | Creamed Spinach & Fennel | Mac & Cheese
Sweet Potato Mash & Pecans | Butternut & Brussels
Loaded Mashed Potatoes | Mashed Yukon Potatoes | Side Salad
Braised Red Cabbage | Red Beans & Rice
all sides 6

ADDITIONS

Sauce Flight 3 | Blue Cheese Crumbles 3
Sauteed Mushrooms 4 | Bacon Jam 3

T-BONE AND TAILS*

20oz high summit ranch t-bone, 8oz cold water lobster tail, two jumbo shrimp
veal demi-glace, ignite steak sauce, roasted garlic butter
choice of three sides 80

BEST FOR SHARING



All of our items are made from scratch. Most of our items are Gluten Free. If you have any questions please ask your server.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. ING 21918