

You’ll love our acclaimed 18-hour slow smoked brisket offerings!

APPETIZERS

LOADED FRIES \$ 13
Seasoned Fries, Melted Cheese Sauce, Bacon Bites, Pickled Jalapenos. Served with Sour Cream & Roasted Garlic Aioli
Add Grilled Chicken \$6 or Smoked Brisket Chili \$ 9

BANG BANG SHRIMP \$ 16
Plump Shrimp Sautéed in Garlic and EVOO, Served with Jersey's Blistered Tomatoes in a White Wine Butter Sauce

WINGS \$ 17
Jumbo Chicken Wings. Served with a choice of Sweet Thai Chili, Buffalo, BBQ,

BLAZIN’ NACHOS \$ 17
Blue Corn Tortilla Chips, Creamy Cheese Sauce, Bacon Bits, Pickled Jalapenos & Sour Cream
Add **3** 18-Hour Smoked Brisket Chili \$8 or Chicken \$ 6

SALADS

BLAZIN’ CAESAR SALAD \$ 14
Romaine Lettuce, Roasted Croutons & Parmesan Cheese tossed in our House made Caesar dressing

COBB SALAD \$ 15
Local Mixed Greens, Cherry Tomatoes, Crisp Bacon Bits, Bleu Cheese Crumbles, Hardboiled Egg, Diced Chicken with a Balsamic Vinaigrette

ADD-ONS
Grilled Chicken \$ 5
Shrimp \$5

SIDES

GRILLED BROCCOLINI \$ 8
BRUSSEL SPROUTS \$ 8
GARLIC MASHED POTATOES \$ 8
FRENCH FRIES \$ 6

FLATBREADS

BBQ Chicken Flatbread \$ 17
Grilled Chicken, Monterey Jack, Cheddar Cheese, Red Onion & Bacon Bits. Drizzled with a Smokey Sweet BBQ Sauce
Margarita Flatbread (V) \$ 15
Tomato Marinara Sauce, Fresh Mozzarella and Fresh Basil

HANDHELDS

All Sandwiches served with French fries or side salad

BLAZIN BURGER \$ 18
Blaze Flame Grilled Burger. Smoked Gouda Cheese, Pickled Jalapenos, Caramelized Onions, Applewood Smoked Bacon, Lettuce Tomato and Chipotle Aioli on a toasted Brioche Bun

CHICKEN SANDWICH \$ 17
Choice of Blackened or Fried Chicken Breast, Roasted Pepper Aioli, Local Grown Mixed Greens & Grilled Jersey Tomato Served on a toasted Ciabatta Roll

GRILLED PORTABELLA MUSHROOM BURGER (V) \$ 17
Chargrilled mushroom with swiss cheese, carmalized onions, with a garlic aioli sauce

PASTAS *Add to any pasta Chicken \$ 6/Shrimp \$ 12*

BROCCOLI FETTUCCINI \$ 17
(Chef suggests J Lohr Chardonnay)
Pasta, Sautéed in a Parmesan Cheese Cream Sauce and fresh broccolini

ENTREES

3 BLACKENED SALMON \$ 26
(Chef suggests J Lohr Cabernet Sauvignon)
Served with a side garlic mashed potatoes and broccolini

HAND CARVED 12 OZ RIBEYE \$ 38
(Chef suggests Oberon Cabernet)
Brussel Sprouts with a Drizzled Balsamic Glaze Reduction & Garlic Mashed Potatoes

Consuming raw or under cooked meats, shellfish or fresh shelled eggs may increase your risk of food borne illness, especially if you have certain medical conditions.