

BLAZE

a smokin' hot restaurant & bar

At BLAZE, we believe in the transformative power of fire, using it to craft unique small plates and entrees, sometimes smoked, for your dining pleasure. Our menu is diverse with something for everyone from pastas to meats and fish served "El Fuego." Our daily specials add even more to your dining options... and our drinks are smokin' too! But the BLAZE experience doesn't end with the food as we often offer live music and other entertainment to enhance your dining experience.

3 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

GARLIC SHRIMP \$ 16

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

3 SMOKED BRISKET EMPANADAS \$ 13

Crispy Empanadas stuffed with 18 Hour Smoked Brisket, Bell Peppers and Onion served with Chipotle Aioli

SMOKED WINGS \$ 17

Jumbo Hickory Smoked 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

SOUPS

3 SMOKED TOMATO BISQUE \$ 7

3 18HOUR SMOKED BRISKET CHILI \$ 9

SALADS

ROASTED BEET SALAD \$ 15

Roasted Seasonal Beets, Baby Spinach, Goat Cheese Crumbles, Candied Walnuts and Honey Crisp Apples. Served with Balsamic Vinaigrette

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 \$ 6

Shrimp \$ 12

SIDES

GRILLED BROCCOLINI \$ 8

BRUSSEL SPROUTS \$ 8

GARLIC MASHED POTATOES \$ 8

FRENCH FRIES \$ 8

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

Smokey Tomato Sauce, Fresh Mozzarella and Basil Chiffonade

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

3 18-HOUR SMOKED BRISKET SANDWICH \$ 18

Texas Style BBQ Sauce, Fried Onions, Pickled Jalapenos topped with a Sweet Corn Salad

SOUTHWEST BLACK BEAN BURGER (V) \$ 17

Seared Black Bean Burger, Lettuce, Tomato, Onion, Pepper Jack Cheese. Served on a toasted Brioche Bun with Chipotle Aioli

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

PASTA PRIMAVERA \$ 17

(Chef suggests J Lohr Chardonnay)

Pasta, Seasonal Vegetables Sautéed in a Parmesan Cheese Cream Sauce

Mushroom Truffle Ravioli \$ 22

(Chef suggests Pighin Pinot Grigio)

Sautéed Sliced Cremini Mushrooms, Truffle Oil in a White Wine Butter Sauce

ENTREES

3 18-HOUR SMOKED BRISKET \$ 35

(Chef suggests J Lohr Cabernet Sauvignon)

Served with a side of both Texas and Carolina style BBQ sauce.

Served with Cowboy Baked Beans, Cornbread Muffin and Sweet Corn Salad

HAND CARVED 14 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.