

TORCHED KITCHEN & BAR

Appetizers

Torched Wings

Your choice of fresh bone-in chicken wings or fresh buttermilk marinated boneless chicken tenders fried crispy and tossed in your choice of one of our house sauces. **15**

Mild - House Buffalo - Mango Habanero - Reaper Regret - Honey Sriracha - BBQ - Garlic Parmesan - Honey Dijon - Gold Fever - Pineapple Teriyaki - Sweet Chili - Cajun Rub - Lemon Pepper Rub - Old Bay Rub - Salt and Vinegar Rub

Fried Manchego

Fresh Manchego cheese coated with seasoned bread crumbs and fried golden brown. Served with marinara. **14**

Torched Calamari

Crispy fried calamari rings tossed with garlic butter and fried cherry peppers. Served with marinara. **14**

Jumbo Pretzel

Jumbo Bavarian Pretzel dusted with kosher salt. Served with honey dijon and beer cheese. **10**
(Try garlic Parm or cinnamon sugar with icing - 11)

Street Corn Rangoons

Sweet corn, cream cheese, garlic, red onion, jalapeños and house spices. Served with cilantro lime crema. **12**

Chicken Quesadilla

Grilled chicken, black beans, pico de-gallo and jack cheese stuffed into a grilled quesadilla. Served with sour cream and beer cheese. **15**

Spicy Mussels

Fresh PEI mussels simmered in a rich broth with garlic, chorizo, onions and red pepper flake. Served with garlic toast. **15**

Sides

French Fries - 5

Onion Strings - 5

Yukon Whipped Potatoes - 5

House Rice - 4

Vegetable of the Day - 4

Garlic Broccoli - 4

Cole Slaw - 3

Soups & Salads

Torched Chili

Beef and black bean chili topped with cheddar jack cheese. Served with corn chips. **8**

House Salad

Mixed greens, red onion, cherry tomatoes, carrots, cucumbers, jack cheese and house croutons. Served with Italian dressing. Side **6** full **12**

Caesar Salad

Crisp romaine, shaved parmesan, chopped bacon, diced tomatoes and house croutons tossed with creamy caesar dressing. Side **7** Full **13**

Spinach Salad

Fresh baby spinach, sliced strawberries, blueberries, candied pecans and crumbled blue cheese. Served with raspberry vinaigrette. **14**

Prosciutto & Goat Cheese Salad

Grilled prosciutto wrapped goat cheese served over fresh arugula with fresh figs, sliced almonds and honey-balsamic glaze. **17**

Add to any salad

Chicken **6** Steak Tips **10** Shrimp **10** Salmon **12**

Burgers & Sandwiches

All served with your choice of one side. Available on ciabatta, brioche roll, sub roll, pretzel roll or white wrap.

Torched Burger

Our half pound chuck burger griddled to your liking and topped with sharp cheddar, lettuce, tomato, pickle and red onion. Served on a grilled brioche. **17** Add bacon **1**

Brunch Burger

Our half pound Angus chuck burger griddled to your liking and topped with American cheese, grilled ham, onion-bacon jam and an over easy egg. Served on a butter grilled brioche. **19**

Mac Smash

Two 4oz smash burgers topped with American cheese, lettuce, pickles, onions, bacon and special sauce. Served on a grilled brioche. **18**

Chicken BLT

Grilled or Fried chicken, bacon, sharp cheddar cheese, mixed greens, tomatoes, sliced avocado and cool ranch served on grilled ciabatta. **17**

Steak Bomb

Shaved steak, caramelized onions, bell peppers, mushrooms, cherry peppers, pepper-jack cheese and chipotle aioli served in a toasted sub roll. **18**

Pepper-Jack Pastrami

Grilled black pastrami, pepper-jack cheese, caramelized onions and honey dijon served on a grilled pretzel bun. **17**

Torched Cubano

Tender pork carnitas, grilled ham, dill pickle chips, swiss cheese and honey dijon served on a pressed sub roll. **17**

Crispy Chicken Wrap

Crispy chicken tenders, mixed greens, tomato, jack cheese, chopped bacon and honey-dijon stuffed into a warm wrap. **17**
(Also available buffalo or gold fever style)

Cajun Shrimp Caesar Wrap

Cajun seasoned grilled shrimp, chopped romaine, shaved parmesan, croutons and caesar dressing stuffed in a warm wrap. **19**

Entrees

Torched Tips

House cut and marinated steak tips grilled to your liking. Served with Yukon whipped potatoes and vegetable. **24** Tips & Tenders **29**

Cajun Chicken Pasta

Grilled cajun chicken served over cavatappi pasta with cajun parmesan cream sauce, tomatoes and fresh jalapeños. **19**

Cowboy Sirloin

12oz house cut sirloin rubbed with a seasoned coffee rub and grilled to your liking. Served with Yukon whipped potatoes and vegetable. **29**

Fish and Chips

Ale Battered local haddock fried golden brown and served over french fries with coleslaw, tartar sauce and lemon. **19**

Mac & Cheese

Cavatappi pasta tossed with house cheese sauce. Topped with breadcrumbs and shaved parmesan. **16** Buff Chicken Mac **19**

Torched Stir Fry

House rice tossed with onions, peppers, carrots, broccoli and sweet chili teriyaki sauce topped with fresh scallions and toasted sesame seeds. **14**
Add Grilled Chicken **6** Steak tips **10** Shrimp **10** Salmon **12**

Cajun Honey Butter Salmon

8oz salmon filet glazed with cajun honey butter. Served with house rice and vegetable. **24**

Stuffed Chicken

Oven roasted chicken breast stuffed with apple cinnamon and gold raisin stuffing. Served with Yukon whipped potatoes and vegetable. **19**

For any parties of eight or more, an automatic 18% gratuity will be added to the bill.

We proudly support all of our veterans, active military and first responders. As a thank you we would like to offer you **15% off your meal.** 🇺🇸

- Please inform your server if anyone in your party has a food allergy -

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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