

# FEATURED COCKTAILS

<b>Woodford Reserve Classic Manhattan</b> Woodford Reserve Kentucky Bourbon, Angostura Bitters, Sweet Vermouth and Cherry Juice	14	<b>Effen Cucumber Vodka &amp; Tonic</b> Cucumber Infused Vodka, and tonic garnished with fresh cucumber	8
<b>Three Fires Martini</b> Tito's Vodka and pineapple juice shaken over ice with a float of Chambord Raspberry Liqueur	11	<b>The Classic Old Fashioned</b> Knob Creek, soda water, Angostura Bitters, orange, and cherry	10
<b>Three Fires Lemon Drop</b> Ketel Vodka, Pallini Limoncello and fresh lemon juice	11	<b>Mint Julep</b> Crown Royal, mint, crushed ice, and super fine sugar	11
<b>Perfect Margarita</b> 1800 Reposado Tequila, Cointreau, lime juice, and simple syrup	10	<b>Sangria Roja</b> Red wine, Paul Masson, simple syrup, orange juice	9
<b>Firekeeper Manhattan</b> Maker's Mark Bourbon, Sweet Vermouth, brown sugar and cherry	11	<b>The Prairie Bramble</b> Tanqueray, Chambord, lemon juice, simple syrup garnished with lemon and blackberries	9

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# SPIRITS

<b>VODKA</b> Absolut Tito's Ketel One Grey Goose	<b>TEQUILA</b> Jose Cuervo Gold 1800 Anejo Patron Silver	<b>SCOTCH (BLENDS)</b> Dewar's Johnny Walker Black Johnny Walker Blue Chivas Regal
<b>GIN</b> Beefeater Tanqueray Bombay Sapphire	<b>COGNAC &amp; BRANDY</b> Paul Masson Courvoisier VS	<b>SCOTCH (SINGLE MALTS)</b> Glenlivet McCallan 12 yr McCallan 18 yr
<b>RUM</b> Bacardi Captain Morgan Malibu	<b>WHISKEY</b> Seagrams VO Seagrams 7 Wellers Wild Turkey Jameson Irish Blushmills Black Bush Jack Daniels Canadian Club	<b>BOURBON</b> Jim Beam Black Maker's Mark Knob Creek Woodford Reserve

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# NON ALCOHOLICS

<b>Orange Julius</b> Orange juice, half and half, vanilla ice cream, garnished with an orange wedge \$4.50	<b>Strawberry Lemonade</b> Strawberry puree and lemonade, garnished with fresh strawberries \$4.50	<b>Caramel Vanilla Ice Coffee</b> Vanilla, caramel, fine coffee and whip cream \$4.50
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# A P P E T I Z E R S

## **Potato Fritter | 5**

Crispy fresh potatoes stuffed with scallions, bacon bits and parmesan cheese and sharp cheddar

## **Portobello Fries | 6**

Portobello wedges, parmesan, citrus aioli and house ketchup

## **Pig Wings | 12**

Served with apple butter

## **Classic Shrimp Cocktail | 7**

Three jumbo shrimp served with cocktail sauce

## **Stuffed Mushroom Caps | 8**

White mushrooms stuffed with a cheese blend of goat cheese, cream cheese, Parmigiano-Reggiano, fresh herbs and creamy horseradish sauce

## **Potato Crusted Calamari | 9**

Crisp-fried calamari and pepperoncini with Garlic aioli sauce

## **Jumbo Lump Crab Cake | 14**

Pan-fried, serve with champagne beurre blanc

## **Pan Seared Sea Scallops | 15**

Two jumbo pan seared sea scallops with applewood smoked bacon and chive lemon butter sauce

# S O U P S

## **French Onion Soup | 5**

Classic French Onion soup with provolone and parmesan cheese

## **Chef's Choice**

**Cup | 3 Bowl | 5**

Each week our talented Chefs will prepare a featured soup for your enjoyment

# S A L A D S

## **Sunflower Salad | 5**

Mixed greens, grape tomatoes, parmesan cheese, crisp fried onions, and sunflower seeds

## **Wedge Salad | 6**

Lettuce with crisp smoked bacon, blue cheese crumbles tomatoes and our ranch dressing

## **Chopped Salad with Salmon | 22**

Crisp, mixed greens, celery, grape tomatoes, blue cheese and balsamic vinaigrette

## **Caesar | 5**

Chopped romaine hearts, croutons, parmesan cheese and caesar dressing

A service charge of 18% will be added to your bill for parties of eight or more.

## ■ STEAKS

Steaks and Chops are served with your choice of one item from the sides section.

**Bone-In Cowboy Ribeye** | 46  
24-ounces bone-in ribeye steak

**Boneless Ribeye** | 34  
16 oz. marbled, tender ribeye steak

**Fire Grilled Filet Mignon**  
**6oz Filet** | 32  
**8oz Filet** | 38

**Kansas City Strip** | 30  
12 oz Center cut USDA Prime Steak

**Roasted Prime Rib - 14 oz cut** | 31  
Slow roasted prime rib served with natural beef jus and horseradish cream, limited availability each night

**USA Prime Top Sirloin 9 oz** | 27

**We proudly serve Kansas Creekstone Farms beef.**

Suggested wines: 14 Hands Cabernet, Fetzer Pinot Noir, Antigal Uno Malbec

### TEMPERATURE SELECTIONS:

Rare - Red, Cold Center

Medium Rare - Red, Warm Center

Medium - Pink with a Touch of Red, Warm Center

Medium Well - Slightly Pink Center

Well Done - No Pink

### BUTTER AND SAUCES | 3

Red Wine Demi-glace

Blue Cheese Butter

Madeira reduction sauce

## ■ SEAFOOD

Seafood is served with your choice of one item from the sides section.

**Panko Fried Shrimp** | 22  
Jumbo shrimp with a lightly breaded and served with a house cocktail sauce

**Pan-Roasted Sea Bass Filet** | 32  
Pan-Roasted sea bass served with cherry tomatoes and lemon caper sauce

**Cajun Crusted Salmon** | 25  
Grilled 7-ounce salmon filet with citrus beurre blanc sauce.

**Jumbo Lump Crab Cakes** | 31  
Served with mashed potatoes and grilled asparagus

Suggested wines: Ecco Domani Pinot Grigio, Chateau St. Michelle Riesling

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

## ■ SIDES

**Parmesan Risotto** | 6

**Baked Idaho** | 7

**Mashed Potato** | 6

**Chefs Vegetables** | 6

**Garlic and Balsamic Sautéed Spinach** | 7

**Sea Salt Steak Fries** | 5

**Bob's Shrooms** | 5

### TUESDAY'S 4 ENTREES

To make the evening more exciting our Chefs have created 4 featured entrées.

#### **Shrimp Spinach Pasta | 19**

Sautéed shrimp, spinach, pine nuts, artichoke hearts, mushrooms, lemon wine sauce and linguine pasta.

#### **Blackened Steak & Chicken | 18**

Roasted steak, chicken, parmesan, asparagus roasted red pepper cream, and penne pasta

#### **Steak Madeira | 22**

Angus beef steak medallions, Madeira reduction sauce, mashed potatoes, sautéed mushrooms and caramelized onions.

#### **American Steak Burger | 15**

American cheese, Lettuce, Tomatoes, caramelized onions, Pickles, Brioche Bun & Steak Fries.

**THURSDAY NIGHT  
FEATURE | 36**

Thursday's 3 Course Experience!  
Our Chef took your favorites  
and created a delectable  
3 course experience.

**FIRST COURSE**

Choose one:  
Sunflower Salad  
Caesar Salad  
Chef's Choice Soup

**SECOND COURSE**

Choose one entrée and one side:

**ENTRÉE:**  
Grilled Salmon  
3 Fires Stuffed Chicken  
Porterhouse Pork Chop  
12 oz. KC Strip

**SIDE:**  
Grilled Asparagus  
Mashed Potatoes  
Chefs Vegetables  
Steak fries

**THIRD COURSE**

Choose one:  
Panna Cotta  
Chocolate Cake

■ ELITE SURF & TURF

**8oz Filet Mignon served with crab cake  
or 6oz Lobster tail and one side** | 52

**12oz Kansas City Strip served with  
3 Grilled shrimp and one side** | 36

**6oz Filet Mignon served with 3 Panko  
Fried Shrimp and one side** | 39

■ PASTA & CHICKEN

**Tagliatelle Bolognese** | 21  
Ground steak, herbs, red wine and  
tomato sauce

**Shrimp & Scallop Scampi** | 25  
Fresh seafood sautéed with roasted red  
pepper butter, garlic, cream white wine  
served with linguine pasta

**Chicken Fettuccini Alfredo** | 18  
Classic dish with 3 fires signature flavor

**Shrimp Fettuccini Alfredo** | 21  
5 jumbo shrimp

Suggested wines: Alexander Valley Sin Zin,  
Kendall Jackson Merlot

■ ENTRÉES

**Chopped Sirloin Steak** | 18  
Fresh ground sirloin, crisp onions,  
brown gravy and cheddar cheese,  
served with whipped potatoes and  
Chefs vegetables

**Porterhouse Pork Chop** | 20  
Char grilled served with apple chutney,  
whipped potatoes and Chefs vegetables

**Chianti Braised Beef Short Rib** | 25  
Ravioli, caramelized mushroom, gnocchi  
with herbed butter demi

**Grilled Mahi Mahi & Shrimp** | 27  
White wine sauce, jumbo shrimp,  
grilled asparagus and parmesan Risotto.

**3 Fires Stuffed Chicken** | 24  
A chicken breast stuffed with goat's cheese,  
sundried tomatoes, spinach, served with  
parmesan risotto and demi glaze Madeira  
reduction

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shellfish, or eggs may increase your risk of food borne illness.

■ COMPLEMENT YOUR ENTRÉE

**Oscar Style Jumbo Lump Crab,  
Asparagus, Hollandaise** | 10

**3 Jumbo Grilled Shrimp** | 10

**10oz Lobster Tail** | Market price

**Grilled Asparagus** | 7

**Bacon Mac n' Cheese** | 10

**Jumbo Lump Crab Cake** | 14

**Cauliflower Gratin** | 8