



CHAMPAGNE

Martini & Rossi Asti | Bottle 37 | Glass 9

Sparkles with tangerine peel, honeysuckle, vanilla, creamy butter and honey notes

Alexander Valley Roederer Estate Brut | Bottle 58

Crisp and elegant with complex pear, spice and hazelnut flavors

COCKTAILS

Margarita de Amor | 10

1800 Tequila, Grand Marnier, Disaronno, lime juice and simply syrup

French Kiss | 11

Ketel One, Luxardo, pineapple juice, sour, garnished with a cherry

Soft Love | 9

Cherry UV, crème de banana, half & half and grenadine

RED WINE

Cabernet Beringer | Bottle 35 | Glass 8

Blackberry fruit flavors give way to vanilla and oak on the finish

Rodney Strong Cabernet | Bottle 60 | Glass 14

Bold fruit aromas with flavors of red plum and boysenberry, rich and mouth-watering texture with soft tannins

PINOT NOIR

Fetzer Pinot Noir | Bottle 37 | Glass 9

Fresh fruit aromas and flavors of cherries, strawberries, and red currants

ZINFANDEL

Alexander Valley Sin Zin | Bottle 36 | Glass 9

Medium bodied packed with spicy elegant fruit flavor

WHITE WINE

Beringer Chardonnay | Bottle 35 | Glass 8

Tropical fruit flavors on the palate, subtle oak flavors on the finish

RIESLING

Chateau Ste. Michelle Riesling | Bottle 32 | Glass 8

Rich, gorgeously honeyed, and sweet apricot, pineapple, honey and marzipan

MOSCATO

Castello del Poggio Moscato | Bottle 38 | Glass 9

Fruity and very inviting, with intense scents of peaches and exotic fruit

CRAFT BOTTLED BEER | 5.75

Boulevard Wheat, Boulevard Pale Ale, Corona, Blue Moon, Golden Road Wolf Among Weeds IPA, Golden Road Wolf Pup Session IPA

DOMESTIC BOTTLED BEER | 5

Bud Light, Budweiser, Miller Lite, Coors Light, Michelob Ultra



HAPPY VALENTINE'S DAY

Three Fires

STEAKHOUSE & BAR

VALENTINE'S DAY MENU

2018

PREPARED BY CHEF KHALED

Dine-In Only



SMALL PLATES MENU

\$5.00 Each

Smoked Pork Belly

Madeira reduction, Fuji apple butter

Rice Flour Wrapped Shrimp

Crispy fried shrimp served with chili sweet sauce

Bruschetta

Grilled ciabatta bread topped with fresh Roma tomatoes, basil, garlic and parmigiano reggiano

Clams "Rockefeller"

Clam shells stuffed with savory blend of minced clams, four cheeses, sautéed onions, bell peppers balsamic glaze



VALENTINE'S DAY THREE COURSE EXPERIENCE

EACH GUEST MAY CHOOSE ONE SELECTION FROM EACH COURSE | \$39

FIRST COURSE

The Wedge Salad

Heirloom tomatoes, candied walnuts, red onion and blue cheese dressing

House Caesar

Romaine greens dressed in creamy Caesar dressing with buttery house made croutons

Seafood Bisque

SECOND COURSE

Braised Double Pork Chop

with balsamic and honey glaze

Chicken Piccata

Pan seared chicken breast, mushrooms, capers, and lemon butter sauce

Potato Flake Crusted Walleye Fillet

with champagne beurre blanc

Center Cut Kansas City Strip

with foyot sauce

All entrées are served with whipped potatoes and baby cauliflower

THIRD COURSE

Choc'late Lovin' Spoon Cake

with chocolate ganache

Strawberry Shortcake

with amaretto caramel

HAPPY VALENTINE'S DAY

2018
