

STARTERS

FRIED CALAMARI crispy calamari, shishito peppers, garlic aioli, cocktail sauce, grilled lemon	10
TEMPURA SHRIMP battered jumbo shrimp, three fires sweet chili sauce, grilled lemon	10
BRUSCHETTA crostini, marinated tomato, basil chiffonade, garlic oil, microgreens	8
STEAK CROSTINI thinly-cut beef slices with three fires cheese blend on crostini	16
CRAB CAKES lump crab, louis sauce, grilled lemon	16
SHRIMP COCKTAIL jumbo shrimp, cocktail sauce, lemon wedge	14
CANDIED BACON thick-cut, sweet bourbon bacon	14

SOUP + SALAD

LOBSTER BISQUE lobster, tarragon, cognac cream	12
FRENCH ONION SOUP caramelized onion, sourdough crouton, gruyère cheese	10
LEMON PARMESAN SALAD fine-cut romaine, lemon dressing, thin sliced red onion, granulated parmesan cheese	7
SUNFLOWER SALAD harvest blend salad, sunflower seeds, tomatoes, sunflower dressing, shredded parmesan, fried red onion	7
CAESAR SALAD chopped romaine, croutons, crispy parmesan flakes, caesar dressing	8
BLEU CHEESE & BACON SALAD halved romaine heart with maytag bleu cheese, slivered red onion, crispy bacon, bleu cheese dressing	9

Specialty ENTRÉES

PRIME RIB roasted ribeye, au jus, creamy horseradish	55
BLACKENED SALMON WITH TUSCAN BUCATINI PASTA grilled salmon and bucatini noodles with sun-dried tomatoes, baby spinach and creamy tuscan sauce	40
BRUSCHETTA GNOCCHI WITH SEARED GARLIC CHICKEN BREAST fresh basil, tomatoes, pan-seared gnocchi, parmesan cheese, garlic and herb marinated chicken breast	40
SEARED SCALLOPS WITH SHIITAKE MUSHROOMS AND BABY BOK CHOY seared scallops, shiitake mushroom, baby bok choy, soy sesame glaze, lemon herb rice	45
GRILLED DRY-AGED PORK CHOP WITH APRICOT MOSTARDA 16 oz dry-aged pork chop, apricot mostarda sauce	38

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All Three Fires Steakhouse ingredients are based on market availability. 18% gratuity will be applied to parties of 8 or more.

Signature STEAKS

DRY-AGED

BONE-IN RIBEYE

24 oz bone-in, served with espresso salt 80

KC STRIP

18 oz, served with shallot and marrow butter 55

PORTERHOUSE

24 oz, served with shallot and marrow butter 77

STEAK ENHANCEMENTS

MAYTAG BLUE CHEESE CRUST 4

CABERNET WINE REDUCTION 4

CRAB + ASPARAGUS OSCAR 10

BÉARNAISE SAUCE 4

GRILLED SHRIMP {5} 14

GARLIC & HERB COMPOUND BUTTER 4

JALAPEÑO COMPOUND BUTTER 4

CAJUN & GARLIC COMPOUND BUTTER 4

7 OZ COLDWATER LOBSTER TAIL MP

CRAB LEGS MP

WET-AGED

BISON RIBEYE

14 oz boneless bison ribeye, served with shallot and marrow butter 58

NY STRIP

14 oz center-cut boneless strip, served with shallot and marrow butter 46

RIBEYE BONELESS

16 oz ribeye, served with espresso salt 58

PORTERHOUSE

24 oz porterhouse, served with shallot and marrow butter 75

FILET MIGNON

8 oz center-cut beef tenderloin, served with a cabernet wine reduction
[medium well–well done will be butterflied] 55

SIDES

CREAMY SPINACH 8

GRILLED ASPARAGUS 8

BAKED POTATO 8

WILD MUSHROOM WITH BOURSIN CHEESE 10

YUKON GOLD MASHED POTATOES 8

LOBSTER MAC 16

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