

## STARTERS

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<b>CANDIED BACON</b> thick-cut bacon, sweet bourbon glaze, sweet chili sauce	14
<b>FRIED CALAMARI</b> crispy calamari, shishito peppers, garlic aioli, cocktail sauce, grilled lemon	12
<b>TEMPURA SHRIMP</b> battered jumbo shrimp, sweet chili sauce, grilled lemon	10
<b>STEAK CROSTINI</b> crostini, thinly-cut beef tenderloin, cheese blend, balsamic glaze	16
<b>BEEF SHORT RIB</b> smoked bone-in short rib, bbq sauce, fried red onion	38
<b>CRAB CAKES</b> lump crab, louis sauce, grilled lemon	16
<b>SHRIMP COCKTAIL</b> jumbo shrimp, cocktail sauce, lemon wedge	12
<b>BAKED BRIE</b> brie cheese, berry preserves, honey, toasted almonds, crostini	10

## SOUP + SALAD

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<b>LOBSTER BISQUE</b> lobster, tarragon, cognac cream	12
<b>FRENCH ONION SOUP</b> caramelized onion, sourdough crouton, gruyère cheese	10
<b>SUNFLOWER SALAD</b> harvest blend salad, sunflower seeds, tomatoes, sunflower dressing, shredded parmesan, fried red onion	8
<b>CAESAR SALAD</b> chopped romaine, croutons, crispy parmesan flakes, caesar dressing	8
<b>HOUSE SALAD</b> chopped romaine lettuce, cheddar cheese, tomatoes, red onion, bacon, croutons, ranch dressing	8
<b>BLEU CHEESE &amp; BACON SALAD</b> halved romaine heart, maytag bleu cheese, slivered red onion, crispy bacon, bleu cheese dressing	9

## Specialty ENTRÉES

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<b>WAGYU FLAT IRON STEAK</b> kona crusted wagyu top blade steak, yukon gold mashed potatoes, grilled citrus broccolini	64
<b>THREE FIRES FILET</b> 8 oz center-cut beef tenderloin, spicy dry rub, yukon gold mashed potatoes, grilled citrus broccolini	58
<b>BREADED HALIBUT</b> herb crusted halibut with lemon oil, mushroom risotto, parmesan asparagus	45
<b>DUCK BREAST</b> smoked duck breast with cherry compote, fingerling potatoes, parmesan asparagus	55
<b>MAPLE DIJON CHICKEN</b> seared chicken breast with sweet creamy dijon sauce, fingerling potatoes, parmesan asparagus	40
<b>SURF &amp; TURF</b> 8 oz filet and 8 oz lobster tail, loaded baked potato, asparagus	MP

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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

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## DRY-AGED

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### LONG BONE RIBEYE

30 oz bone-in ribeye, served with espresso salt 80

## STEAK ENHANCEMENTS

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CRAB LEGS *MP*

8 OZ COLDWATER LOBSTER TAIL *MP*

SEA SCALLOPS 16

GRILLED SHRIMP {5} 14

CRAB OSCAR WITH ASPARAGUS 10

WILD MUSHROOMS & ONIONS 8

CABERNET WINE REDUCTION 6

MAYTAG BLEU CHEESE CRUST 6

BÉARNAISE SAUCE 5

GARLIC & HERB COMPOUND BUTTER 4

JALAPEÑO COMPOUND BUTTER 4

## STEAKS

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### 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 54

### BONELESS RIBEYE

16 oz ribeye, served with espresso salt 60

### PORTERHOUSE

24 oz porterhouse, served with shallot and marrow butter 75

### FILET MIGNON

8 oz center-cut beef tenderloin, served with cabernet wine reduction *MP*

*[medium well and well done will be butterfly cut]*

### PRIME RIB

roasted ribeye, au jus, creamy horseradish 58

## SIDES

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GRILLED ASPARAGUS 9

FINGERLING POTATOES 9

BROCCOLINI 9

YUKON GOLD MASHED POTATOES 9

LOADED BAKED POTATO 9

WILD MUSHROOMS 9

LOBSTER MAC 18

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