

# Three Fires

## STEAKHOUSE

## STARTERS

<b>THREE FIRES BRUSCHETTA</b>	8
Crostini, marinated tomato, basil chiffonade, garlic oil, micro greens	
<b>FRIED CALAMARI</b>	12
Crispy calamari, shishito peppers, garlic aioli, cocktail sauce, grilled lemon	
<b>STEAK TARTARE</b>	14
Filet mignon, pickled onion, capers, sourdough toast points, lemon oil	
<b>SHRIMP COCKTAIL</b>	12
Jumbo shrimp, cocktail sauce, lemon wedge	
<b>ARANCINI</b>	11
Breaded risotto, cheese filling, heirloom tomato arrabbiata sauce	
<b>CRAB CAKES</b>	16
Lump crab, Louis sauce, grilled lemon	

### SHELLFISH ENSEMBLE

Shrimp cocktail (12), chilled lobster tails, house-made ceviche and king crab (½ pound). Served with wrapped lemons, cocktail sauce, seafood Louis sauce and drawn butter. / 85

## SOUP & SALAD

<b>FRENCH ONION SOUP</b>	7
Caramelized onion, sourdough crouton, Gruyère cheese	
<b>LOBSTER BISQUE</b>	9
Lobster, tarragon, cognac cream	
<b>SUNFLOWER SALAD</b>	6
Mixed greens, grape tomatoes, Parmesan, crispy fried onions, sunflower seeds	
<b>CAESAR SALAD</b>	7
Chopped romaine, crouton, Parmesan, Caesar dressing	
<b>ROASTED SPROUT SALAD</b>	8
Brussels sprouts, crumbled chèvre cheese, applewood bacon, toasted almonds, brown butter vinaigrette	

# STEAKS

ALL STEAKS ARE HAND-CUT IN-HOUSE, USING LOCAL MIDWEST BEEF

## DELMONICO RIBEYE STEAK

30 oz. bone-in / 48

## BONELESS RIBEYE

16 oz. / 30

## PORTERHOUSE

24 oz. / 35

## NEW YORK STRIP

14 oz. center cut / 28

## SLOW ROASTED PRIME RIB

Au jus, creamed horseradish / 34

## FILET MIGNON

8 oz. / 36

## SURF & TURF

8 oz. filet mignon, lobster tail,  
drawn butter, loaded baked potato / 70

## WAGYU NEW YORK STRIP

12 oz. Wagyu beef, decadent butter,  
white truffle potato puree / 50

## ENHANCE YOUR STEAK

WITH ONE OF THE FOLLOWING:

MAYTAG BLUE CHEESE CRUST / 3

CABERNET WINE REDUCTION / 3

CRAB & ASPARAGUS OSCAR / 8

BÉARNAISE SAUCE / 4

JUMBO SEA SCALLOPS (3) / 15

GRILLED SHRIMP (5) / 12

10 OZ. COLD WATER LOBSTER TAIL / MP

KING CRAB LEGS ½ lb. / MP

1 lb. / MP

# SPECIALTY ENTRÉES

## VEAL CHOP

Sautéed root vegetables, exotic mushroom demi-glace

38

## SHRIMP & SCALLOP FONDUTA

Shrimp, bay scallops, white wine cheese sauce, garlic,  
Gemelli pasta

33

## MAPLE SEARED DUCK

*Served Medium*

Duck breast, roasted fingerlings, asparagus, maple demi-glace

37

## SEARED SEA SCALLOPS

Parmesan, mushroom risotto, summer corn, citrus gastrique

32

## PAN SEARED SALMON

Salmon, oblique sweet potatoes, sautéed root vegetables

30

## CHILEAN SEA BASS

Butternut squash, baby spinach, honey-ginger beurre noisette

41

## SIDES

*We recommend you share.*

ASPARAGUS / 8

LOBSTER MAC / 17

ROASTED WILD MUSHROOMS / 8

WHITE TRUFFLE POTATO PUREE / 9

LOADED BAKED POTATO / 8

RISOTTO / 8

MASHED YUKON GOLD POTATOES / 8

ROASTED BRUSSELS SPROUTS WITH  
BUTTERNUT SQUASH / 8