

Three Fires

STEAKHOUSE

STARTERS

THREE FIRES BRUSCHETTA

Crostini, Marinated Tomato, Basil Chiffonade, Garlic Oil, Microgreens • 8

SHRIMP COCKTAIL

Jumbo Shrimp, Cocktail Sauce, Lemon Wedge • 12

CRAB CAKES

Lump Crab, Louis Sauce, Grilled Lemon • 16

FRIED CALAMARI

Crispy Calamari, Shishito Peppers, Garlic Aioli, Cocktail Sauce, Grilled Lemon • 12

ARANCINI

Breaded Risotto, Cheese Filling, Heirloom Tomato Arrabbiata Sauce • 11

SHELLFISH ENSEMBLE

Shrimp Cocktail [12], Chilled Lobster Tail, House-made Ceviche and King Crab [½ lb]. Served with wrapped lemons, cocktail sauce, seafood Louis sauce and drawn butter • 85

SOUP + SALAD

FRENCH ONION SOUP

Caramelized Onion, Sourdough Crouton, Gruyère Cheese • 7

LOBSTER BISQUE

Lobster, Tarragon, Cognac Cream • 9

CAESAR SALAD

Chopped Romaine, Croutons, Parmesan, Caesar Dressing • 7

SUNFLOWER SALAD

Mixed Greens, Grape Tomatoes, Parmesan, Crisp Fried Onions, Sunflower Seeds • 7

ROASTED SPROUT SALAD

Brussels Sprouts, Crumbled Chevre Cheese, Applewood Bacon, Toasted Almonds, Brown Butter Vinaigrette • 8

18% gratuity will be applied to parties of 8 or more.

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.

STEAKS

DELMONICO RIBEYE STEAK

30 oz., Bone-in • 54

BONELESS RIBEYE

16 oz. • 36

NEW YORK STRIP

14 oz., Center Cut • 28

ENHANCE YOUR STEAK

MAYTAG BLUE CHEESE CRUST • 4

CABERNET WINE REDUCTION • 4

CRAB + ASPARAGUS OSCAR • 10

BÉARNAISE SAUCE • 4

FILET MIGNON

8 oz. • 38

KANSAS CITY STRIP

18 oz., Bone-in • 34

SLOW ROASTED PRIME RIB

Au Jus, Creamed Horseradish • 36

PORTERHOUSE STEAK

24 oz. • 44

GRILLED SHRIMP [5] • 14

JUMBO SEA SCALLOPS [3] • 15

10 OZ. COLDWATER LOBSTER TAIL • 52

KING CRAB LEGS [½ lb + 1 lb] • MP

SPECIALTY ENTRÉES

SURF & TURF

8oz. Filet Mignon, 10 oz. Lobster Tail, Drawn Butter, Loaded Baked Potato • 70

WAGYU NY STRIP

12 oz. Wagyu Beef, Decadent Butter, Asparagus • 50

WAGYU FILET MIGNON

10 oz. Filet Mignon, Demi-Glace, Roasted Mushrooms • 65

WAGYU RIBEYE

12 oz. Ribeye Steak, Decadent Butter, Loaded Baked Potato • 64

SHRIMP & SCALLOP FONDUTA

Shrimp, Bay Scallops, White Wine Cheese Sauce, Garlic, Gemelli Pasta • 33

SEARED SEA SCALLOPS

Parmesan, Charred Corn Risotto, Charred Lemon Gastrique • 32

PAN SEARED SALMON

Salmon, Sweet Potatoes, Sautéed Root Vegetables • 30

SIDES

MASHED YUKON GOLD POTATOES • 8

ASPARAGUS • 8

ROASTED WILD MUSHROOMS • 8

SAUTÉED SPINACH • 9

LOADED BAKED POTATO • 8

LOBSTER MAC • 17

RISOTTO • 8

ROASTED HERBED FINGERLING POTATOES • 9

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