

Party Menu

STARTERS

THREE FIRES BRUSCHETTA

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

SHRIMP COCKTAIL

Jumbo Shrimp, Cocktail Sauce, Lemon Wedge • 12

FRIED CALAMARI

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

LOBSTER BISQUE

Lobster, Tarragon, Cognac Cream • 9

SUNFLOWER SALAD

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

SPECIALTY ENTRÉES

SURF & TURF

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

NEW YORK STRIP

14 oz., Center Cut • 32

BONELESS RIBEYE

16 oz. • 41

SLOW ROASTED PRIME RIB

Au Jus, Creamed Horseradish • 40

PAN SEARED SALMON

Salmon, Sweet Potatoes, Sautéed Root Vegetables • 30

SIDES

LOADED BAKED POTATO • 8

GRILLED ASPARAGUS • 8

ROASTED WILD MUSHROOMS • 8

MASHED YUKON GOLD POTATOES • 8

RISOTTO • 8