

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

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

SPECIALTY ENTRÉES

SURF & TURF

8oz. Filet Mignon, 10 oz. Lobster Tail, Drawn Butter, Loaded Baked Potato • 74

Medium-well and above is automatically butterfied.

BLACKENED SURF & TURF

Sliced Boneless Ribeye with Grilled Shrimp Seasoned with a Cajun Mixture, over Bone Marrow Cream Sauce & Bucatini Pasta • 68

SHRIMP SCAMPI

Garlic Cream Sauce, White Wine Garlic Shrimp • 36

PORK CHOP

Bone-in Pork with Apple Gastrique, Broccolini, Yukon Gold Mashed Potatoes • 45

TUSCAN PARMESAN CHICKEN

Bucatini Noodles with Sun-dried Tomatoes, Baby Spinach and Creamy Tuscan Sauce • 36

PAN SEARED SALMON

Salmon, Sweet Potatoes, Sautéed Root Vegetables • 30

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

24 oz., Bone-in. Served with Espresso Salt • 77

BONELESS RIBEYE

16 oz., Served with Espresso Salt • 54

NEW YORK STRIP

14 oz., Center Cut. Served with Shallot & Marrow Butter • 48

FILET MIGNON

8 oz., Served with Red Wine Demi • 55

Medium-well and above is automatically butterfied.

PORTERHOUSE

24 oz., Served with Shallot & Marrow Butter • 77

KANSAS CITY STRIP

18 oz., Bone-in. Served with Shallot & Marrow Butter • 46

SLOW ROASTED PRIME RIB

16 oz., Au Jus, Creamed Horseradish • 44

ENHANCE YOUR STEAK

- MAYTAG BLUE CHEESE CRUST • 4
- CABERNET WINE REDUCTION • 4
- CRAB + ASPARAGUS OSCAR • 10
- BÉARNAISE SAUCE • 4
- GRILLED SHRIMP [5] • 14
- JUMBO SEA SCALLOPS [3] • 15
- 10 OZ. COLDWATER LOBSTER TAIL • 52
- CRAB LEGS [2 lb] • MP

SIDES

MASHED YUKON GOLD POTATOES • 8

ASPARAGUS • 8

ROASTED WILD MUSHROOMS • 8

LOBSTER MAC • 18

LOADED BAKED POTATO • 8

ROASTED CREAM CORN WITH BACON • 8

BRUSSELS SPROUTS WITH BOURBON MAPLE GLAZE • 8

DESSERT

BREAD PUDDING WITH WARM TOFFEE SAUCE • 8

TURTLE CHEESECAKE • 8

CRÈME BRÛLÉE CUSTARD WITH MACERATED BERRIES • 8

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