

STARTERS

THREE FIRES BRUSCHETTA

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

SHRIMP COCKTAIL

Jumbo Shrimp, Cocktail Sauce, Lemon
Wedge • 12

TEMPURA SHRIMP

Battered Jumbo Shrimp, Cocktail
Sauce, Lemon Wedge • 12

CRAB CAKES

Lump Crab, Louis Sauce, Grilled
Lemon • 16

ARANCINI

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

CRAB SPREAD

Baked Lump Crab, Mascarpone,
Chives, Toasted Bread Crumbs,
Crostinis • 16

SOUP + SALAD

BLUE CHEESE & BACON SALAD

Halved Romaine Heart with Maytag
Blue Cheese, Slivered Red Onion,
Crispy Bacon, Blue Cheese
Dressing • 7

CAESAR SALAD

Chopped Romaine, Croutons,
Parmesan, Caesar Dressing • 7

SUNFLOWER SALAD

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

WILD RICE SOUP

Creamy Wild Rice, Celery, Onions,
Carrots, Mushrooms • 7

FRENCH ONION SOUP

Caramelized Onion, Sourdough
Crouton, Gruyère Cheese • 7

LOBSTER BISQUE

Lobster, Tarragon, Cognac
Cream • 9

SPECIALTY ENTRÉES

SEAFOOD ENSEMBLE

Blackened Grilled 7 oz Lobster Tail,
Sautéed Garlic Jumbo Tiger Shrimp,
1 ½ lb Crab Legs. Served with choice
of salad. • 80

THREE FIRES TENDERLOIN TRIO

Tenderloin Medallions with
Accompaniments. Argentine Red
Shrimp and Bearnaise, Maytag Blue
Cheese Crust, Jalapeno Compound
Butter • 74

BRUSCHETTA GNOCCHI WITH SEARED GARLIC CHICKEN BREAST

Fresh Basil, Tomatoes, Pan-seared
Gnocchi, Parmesan Cheese, Garlic,
Herb Marinated Chicken Breast • 38

PARMESAN AND HERB CRUSTED SALMON

Parmesan & Herb Crusted Salmon,
Lemon Beurre Blanc Sauce, Wild Rice,
Asparagus • 35

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 • 46

FILET MIGNON

8 oz. Center Cut Filet • MP

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 • 48

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
- ARGENTINE RED SHRIMP • 16
- GARLIC & HERB COMPOUND BUTTER • 4
- JALAPEÑO COMPOUND BUTTER • 4
- 7 OZ. COLDWATER LOBSTER TAIL • MP

SIDES

MASHED YUKON GOLD POTATOES • 8

ASPARAGUS • 8

ROASTED WILD MUSHROOMS • 8

PARMESAN RISOTTO • 8

LOADED BAKED POTATO • 8

BACON CREAM CORN • 8

SAUTÉED GREEN BEANS • 8

LOBSTER MAC • 18

DESSERTS

BREAD PUDDING WITH WARM TOFFEE SAUCE • 8

CRÈME BRÛLÉE CUSTARD WITH MACERATED BERRIES • 8

TURTLE CHEESECAKE • 8

PECAN BOURBON PIE • 8
Served with vanilla bean ice cream

DEEP DISH CARAMEL APPLE PIE • 8
Served with vanilla bean ice cream

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.