

## STARTERS

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### CANDIED BACON

thick-cut bacon, sweet bourbon glaze, sweet chili sauce 14

### FRIED CALAMARI

crispy calamari, shishito peppers, garlic aioli, cocktail sauce, grilled lemon 12

### TEMPURA SHRIMP

battered jumbo shrimp, sweet chili sauce, grilled lemon 10

### STEAK CROSTINI

crostini, thinly-cut beef tenderloin, cheese blend, balsamic glaze 16

### CLAM SCAMPI

little neck clams, cream scampi, bread bowl 13

### CRAB CAKES

lump crab, louis sauce, grilled lemon 16

### SHRIMP COCKTAIL

jumbo shrimp, cocktail sauce, lemon wedge 12

### BAKED BRIE

brie cheese, berry preserves, honey, toasted almonds, crostini 10

## SOUP + SALAD

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### LOBSTER BISQUE

lobster, tarragon, cognac cream 12

### FRENCH ONION SOUP

caramelized onion, sourdough crouton, gruyère cheese 10

### BEEF & BARLEY SOUP

ribeye pieces, barley, onion, carrots, celery, parsley, thyme, red wine 9

### SUNFLOWER SALAD

harvest blend salad, sunflower seeds, tomatoes, sunflower dressing, shredded parmesan, fried red onion 8

### CAESAR SALAD

chopped romaine, croutons, crispy parmesan flakes, caesar dressing 8

### HOUSE SALAD

chopped romaine lettuce, cheddar cheese, tomatoes, red onion, bacon, croutons, ranch dressing 8

### BLEU CHEESE & BACON SALAD

halved romaine heart, maytag bleu cheese, slivered red onion, crispy bacon, bleu cheese dressing 9

## Specialty ENTRÉES

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### THREE FIRES FILET

8 oz center-cut beef tenderloin, spicy dry rub, yukon gold mashed potatoes, grilled citrus broccolini 58

### STUFFED SALMON

salmon stuffed with shrimp, parmesan cheese, and garlic, mashed potatoes, roasted carrots 40

### BREADED HALIBUT

herb crusted halibut with lemon oil, mushroom risotto, parmesan asparagus 45

### ROASTED CHICKEN

half chicken, thyme, rosemary, garlic, mashed potatoes, tri-color carrots 50

### PORK FLAT IRON STEAK

grilled pork top blade steak, peppercorn sauce, mashed potatoes, asparagus 38

### SURF & TURF

8 oz filet and 8 oz lobster tail, loaded baked potato, asparagus MP

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

# Signature STEAKS

## DRY-AGED

### LONG BONE RIBEYE

30 oz bone-in ribeye, fingerling potatoes, served with espresso salt 110

## STEAK ENHANCEMENTS

CRAB LEGS	MP
8 OZ COLDWATER LOBSTER TAIL	MP
SEA SCALLOPS	16
GRILLED SHRIMP {5}	14
CRAB OSCAR WITH ASPARAGUS	10
WILD MUSHROOMS & ONIONS	8
CABERNET WINE REDUCTION	6
MAYTAG BLEU CHEESE CRUST	6
BÉARNAISE SAUCE	5
GARLIC & HERB COMPOUND BUTTER	4
JALAPEÑO COMPOUND BUTTER	4

## STEAKS

### NY STRIP

14 oz center-cut boneless strip, served with shallot and marrow butter 54

### BONELESS RIBEYE

16 oz ribeye, served with espresso salt 60

### PORTERHOUSE

24 oz porterhouse, served with shallot and marrow butter 75

### FILET MIGNON

8 oz center-cut beef tenderloin, served with cabernet wine reduction MP  
*[medium well and well done will be butterfly cut]*

### PRIME RIB

roasted ribeye, au jus, creamy horseradish 58

## SIDES

GRILLED ASPARAGUS	9	SWEET POTATO & CINNAMON BUTTER	9
CREAMED CORN	9	WILD MUSHROOMS	9
GLAZED CARROTS	9	MUSHROOM RISOTTO	9
LOADED BAKED POTATO	9	YUKON GOLD MASHED POTATOES	9
LOBSTER MAC	18		

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