

STARTERS

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

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

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 85

Signature STEAKS

DRY-AGED

LONG BONE RIBEYE

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

STEAK ENHANCEMENTS

CRAB LEGS	55
8 OZ COLDWATER LOBSTER TAIL	40
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 55
[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		

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.