

## STARTERS

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### FRIED CALAMARI

crispy calamari, shishito peppers, garlic aioli, cocktail sauce, grilled lemon 10

### TEMPURA SHRIMP

battered jumbo shrimp, three fires sweet chili sauce, grilled lemon 10

### BRUSCHETTA

crostinis, marinated tomato, basil chiffonade, garlic oil, microgreens 8

### STEAK CROSTINI

crostinis, thinly-cut beef tenderloins, three fires cheese blend, balsamic glaze 16

### CRAB CAKES

lump crab, louis sauce, grilled lemon 16

### SHRIMP COCKTAIL

jumbo shrimp, cocktail sauce, lemon wedge 14

### TUNA TATAKI

chilled, rare seared tuna, honey soy glaze, lemon oil, sesame seeds, green onion 14

## SOUP + SALAD

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### LOBSTER BISQUE

lobster, tarragon, cognac cream 12

### FRENCH ONION SOUP

caramelized onion, sourdough crouton, gruyère cheese 10

### CORN CHOWDER

creamy roasted corn, potatoes, celery, onions, bacon 10

### SUNFLOWER SALAD

harvest blend salad, sunflower seeds, tomatoes, sunflower dressing, shredded parmesan, fried red onion 7

### CAESAR SALAD

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

### BLEU CHEESE & BACON SALAD

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

## Specialty ENTRÉES

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### PRIME RIB

roasted ribeye, au jus, creamy horseradish 55

### PARMESAN & HERB CRUSTED SALMON

parmesan and herb crusted salmon, lemon beurre blanc, wild rice, asparagus 45

### MUSHROOM CHICKEN WITH FARFALLE

seared garlic chicken breast with mushroom mornay and farfalle pasta 48

### GRILLED DRY-AGED PORK CHOP

dry-aged pork chop, apple gastrique sauce, baked sweet potato 48

### SURF & TURF

8 oz filet and 6 oz lobster tail, choice of loaded baked potato or baked sweet potato MP

# Signature STEAKS

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## DRY-AGED

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### RIBEYE

24 oz bone-in, served with espresso salt 80

### KC STRIP

18 oz bone-in, served with shallot and marrow butter 55

## STEAK ENHANCEMENTS

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CRAB LEGS *MP*

7 OZ COLDWATER LOBSTER TAIL *MP*

SEA SCALLOPS 14

GRILLED SHRIMP {5} 14

CRAB OSCAR WITH ASPARAGUS 10

CABERNET WINE REDUCTION 6

MAYTAG BLUE CHEESE CRUST 4

BÉARNAISE SAUCE 4

GARLIC & HERB COMPOUND BUTTER 4

JALAPEÑO COMPOUND BUTTER 4

CAJUN & GARLIC COMPOUND BUTTER 4

## STEAKS

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### BISON RIBEYE

14 oz boneless bison ribeye, served with shallot and marrow butter 58

### KC STRIP

18 oz bone-in, served with shallot and marrow butter 55

### NY STRIP

14 oz center-cut boneless strip, served with shallot and marrow butter 46

### BONELESS RIBEYE

16 oz ribeye, served with espresso salt 58

### 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]*

## SIDES

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GRILLED ASPARAGUS 8

ROASTED BUTTERNUT SQUASH 8

YUKON GOLD MASHED POTATOES 8

LOADED BAKED POTATO 8

BAKED SWEET POTATO 8

WILD MUSHROOMS WITH BOURSIN CHEESE 10

LOBSTER MAC 18

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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.