

## STARTERS

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<b>CANDIED BACON</b> thick-cut bacon, sweet bourbon glaze, sweet chili sauce	16
<b>FRIED CALAMARI</b> crispy calamari, shishito peppers, garlic aioli, cocktail sauce, grilled lemon	16
<b>TEMPURA SHRIMP</b> battered jumbo shrimp, sweet chili sauce, grilled lemon	14
<b>STEAK CROSTINI</b> crostini, thinly-cut beef tenderloin, cheese blend, balsamic glaze	19
<b>CLAM SCAMPI</b> little neck clams, cream scampi, bread bowl	18
<b>JUMBO CRAB CAKE</b> lump crab, louis sauce, grilled lemon	24
<b>SHRIMP COCKTAIL</b> jumbo shrimp, cocktail sauce, lemon wedge	18
<b>BAKED BRIE</b> brie cheese, berry preserves, honey, toasted almonds, crostini	14

## SOUP + SALAD

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<b>LOBSTER BISQUE</b> lobster, tarragon, cognac cream	15
<b>FRENCH ONION SOUP</b> caramelized onion, sourdough crouton, gruyère cheese	14
<b>SUNFLOWER SALAD</b> harvest blend salad, sunflower seeds, tomatoes, sunflower dressing, shredded parmesan, fried red onion	10
<b>CAESAR SALAD</b> chopped romaine, croutons, crispy parmesan flakes, caesar dressing	10
<b>HOUSE SALAD</b> chopped romaine lettuce, cheddar cheese, tomatoes, red onion, bacon, croutons, ranch dressing	10
<b>BLEU CHEESE &amp; BACON SALAD</b> halved romaine heart, maytag bleu cheese, slivered red onion, crispy bacon, bleu cheese dressing	12

## Specialty ENTRÉES

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<b>THREE FIRES FILET</b> 8 oz center-cut beef tenderloin, spicy dry rub, yukon gold mashed potatoes, grilled citrus broccolini	62
<b>STUFFED SALMON</b> salmon stuffed with shrimp, parmesan cheese, and garlic, mashed potatoes, roasted carrots	50
<b>BREADED HALIBUT</b> herb crusted halibut with lemon oil, mushroom risotto, parmesan asparagus	58
<b>ROASTED CHICKEN</b> half chicken, thyme, rosemary, garlic, mashed potatoes, tri-color carrots	28
<b>PORK FLAT IRON STEAK</b> grilled pork top blade steak, peppercorn sauce, mashed potatoes, asparagus	28
<b>SURF &amp; TURF</b> 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

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## DRY-AGED

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### LONG BONE RIBEYE FOR TWO

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

148

## STEAK ENHANCEMENTS

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8 OZ COLDWATER LOBSTER TAIL

MP

SEA SCALLOPS

24

GRILLED SHRIMP {5}

24

CRAB OSCAR WITH ASPARAGUS

18

WILD MUSHROOMS & ONIONS

10

CABERNET WINE REDUCTION

6

MAYTAG BLEU CHEESE CRUST

6

BÉARNAISE SAUCE

4

GARLIC & HERB COMPOUND BUTTER

4

JALAPEÑO COMPOUND BUTTER

4

## STEAKS

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### NY STRIP

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

62

### BONELESS RIBEYE

16 oz ribeye, served with espresso salt

64

### PORTERHOUSE

24 oz porterhouse, served with shallot and marrow butter

92

### FILET MIGNON

8 oz center-cut beef tenderloin, served with cabernet wine reduction

62

### PRIME RIB

roasted ribeye, au jus, creamy horseradish

64

## SIDES

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GRILLED ASPARAGUS

8

SWEET POTATO & CINNAMON BUTTER

8

CREAMED CORN

8

WILD MUSHROOMS

10

LOADED BAKED POTATO

12

MUSHROOM RISOTTO

14

LOBSTER MAC

24

YUKON GOLD MASHED POTATOES

10

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