

STARTERS

CANDIED BACON

thick-cut bacon, sweet bourbon glaze, sweet chili sauce 16

FRIED CALAMARI

crispy calamari, shishito peppers, garlic aioli, cocktail sauce, grilled lemon 16

TEMPURA SHRIMP

battered jumbo shrimp, sweet chili sauce, grilled lemon 14

STEAK CROSTINI

crostini, thinly-cut beef tenderloin, cheese blend, balsamic glaze 19

CLAM SCAMPI

little neck clams, cream scampi, bread bowl 18

JUMBO CRAB CAKE

lump crab, louis sauce, grilled lemon 24

SHRIMP COCKTAIL

jumbo shrimp, cocktail sauce, lemon wedge 18

BAKED BRIE

brie cheese, berry preserves, honey, toasted almonds, crostini 14

SOUP + SALAD

LOBSTER BISQUE

lobster, tarragon, cognac cream 15

FRENCH ONION SOUP

caramelized onion, sourdough crouton, gruyère cheese 14

SUNFLOWER SALAD

harvest blend salad, sunflower seeds, tomatoes, sunflower dressing, shredded parmesan, fried red onion 10

CAESAR SALAD

chopped romaine, croutons, crispy parmesan flakes, caesar dressing 10

HOUSE SALAD

chopped romaine lettuce, cheddar cheese, tomatoes, red onion, bacon, croutons, ranch dressing 10

BLEU CHEESE & BACON SALAD

halved romaine heart, maytag bleu cheese, slivered red onion, crispy bacon, bleu cheese dressing 12

Specialty ENTRÉES

THREE FIRES FILET

8 oz center-cut beef tenderloin, spicy dry rub, yukon gold mashed potatoes, grilled citrus broccolini 69

STUFFED SALMON

salmon stuffed with shrimp, parmesan cheese, and garlic, mashed potatoes, roasted carrots 50

BREADED HALIBUT

herb crusted halibut with lemon oil, mushroom risotto, parmesan asparagus 58

ROASTED CHICKEN

half chicken, thyme, rosemary, garlic, mashed potatoes, tri-color carrots 28

PORK FLAT IRON STEAK

grilled pork top blade steak, peppercorn sauce, mashed potatoes, asparagus 28

SURF & TURF

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

KING CRAB LEGS

one pound split king crab legs with drawn butter MP

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 FOR TWO

30 oz bone-in ribeye, fingerling potatoes, served with espresso salt 148

STEAK ENHANCEMENTS

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

USDA PRIME STEAKS

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

16 OZ PRIME RIB

roasted ribeye, au jus, creamy horseradish 64

SIDES

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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