

FIRE STARTERS

Chicken Quesadilla

Grilled chicken, roasted red peppers & grilled onions with a 3-cheese blend inside a tomato-basil tortilla. Served with Roasted Corn and Black Bean Salsa & Cilantro-lime Sour Cream. 9

Portabello Mushroom Fries

Breaded Portobello Mushroom slices served with Bistro Sauce. 9

Golden Calamari

Classic breaded Calamari served with Wasabi Ranch Aioli & zesty marinara dipping sauces. 10

Colossal Grilled Stuffed Shrimp

Four super-sized shell-on shrimp, stuffed with Granny Smith apples, sun-dried tomatoes & spinach and grilled over an open flame. Served with fresh salsa verde. 12

"Three Fires" Shrimp

Bacon-wrapped shrimp served with BBQ & horseradish sauces. 12

Shrimp Cocktail

Five jumbo shrimp with our own spicy cocktail sauce. 10

Garlic Artichoke Dip

Creamy-style dip with roasted garlic & artichoke hearts. Served with fried pita bread. 9

SOUP & SALAD

French Onion Soup

Traditional onion soup topped with a crunchy crouton & melted cheese. 6

Caesar Salad

Chopped romaine hearts with French bread croutons & Parmesan cheese tossed in our own creamy Caesar salad dressing. 6

With Fire Grilled Chicken. 15

With Fire Grilled Shrimp. 18

Three Fires Steak Soup

Tender steak and vegetables in rich, savory beef broth. 6

Sunflower Salad

Iceberg and romaine lettuce, tossed with sweet sunflower vinaigrette & garnished with Roma tomatoes, Parmesan cheese, crispy fried onions & toasted sunflower seeds. 6

House Salad

Crisp greens topped with red onions, cucumber, feta cheese, seasoned croutons & choice of dressing. 5

Wedge Salad

Iceberg lettuce wedge, topped with bacon, crumbled blue cheese, sun-dried tomato, red onion & your choice of dressing. 6

SIGNATURE DISHES

Malibu Chicken

Pan seared boneless skinless chicken breast, topped with smoked ham, Swiss cheese, grilled fresh pineapple & honey mustard sauce. 15

Hoisin Pork Tenderloin

Marinated in Hoisin sauce, grilled, sliced & served with grilled Pineapple-Green Onion Relish. 18

BBQ Baby Back Ribs

Applewood smoked Sterling Silver ribs served with Hickory BBQ Sauce.
Half Rack - 14 Full Rack - 24

Beef Wellington

Beef filet topped with mushroom duxelle & wrapped in flaky puff pastry, served with rich Veal Demi Glace. 27

Roasted Prime Rib

Garlic & rosemary rubbed, slowly roasted for four hours & served with Natural Beef Jus & Horseradish Cream
Queen Cut - 22 King Cut - 28

Three Fires

STEAKHOUSE

All entrées except Pasta include a choice of two side dishes. Additional sides are \$4 each.

FROM THE GRILL



Surf & Turf

Our 14 oz. KC Strip steak topped with three grilled jumbo shrimp. 32

Steakhouse Burger

Hand-formed 8 oz. Black Angus patty on toasted ciabatta roll, with Vidalia onion, lettuce, Beefsteak tomato, smoky bacon & aged cheddar. Served with house-made chipotle mayonnaise & Sweet Pepper Relish. 12

Sterling Silver Filet Mignon

Lean & lightly marbled tenderloin steak topped with Three Fires garlic herb butter. 6 oz - 25 8 oz - 30

Black Angus Porterhouse

24 oz. well-marbled "King" steak topped with Three Fires garlic herb butter. 45

Center-Cut KC Strip

14 oz. lean & tender USDA Choice KC Strip steak topped with Three Fires garlic herb butter. 25

USDA Choice Ribeye

Richly marbled 12 oz. steak topped by Three Fires garlic herb butter. 26

FISH & SEAFOOD

Honey & Grain Mustard Glazed Salmon

Oven-baked salmon filet glazed with honey & whole grain mustard, topped with crispy fried leeks. 23

Grilled Mahi-Mahi

Mahi-Mahi filet grilled & served with Roasted Red Pepper Sauce & Yellow Pepper-Cilantro Pesto. 22

Twin Tails

Two 6 oz. Atlantic coldwater lobster tails, baked in white wine & garlic butter. 38

King Crab Legs

One pound of king crab legs served with drawn butter. market price

Pistachio Crusted Walleye

A 9 oz. delicate and tender white fish filet coated in pistachio nuts and pan seared, with caramelized leek & mushroom cream sauce. 25

Jumbo Fried Shrimp

Hand-breaded with our own cocktail sauce. 21

PASTA

Served with breadsticks & choice of soup or salad

Chicken Parmesan

Boneless skinless chicken breast, coated in crunchy Parmesan & herb breading, pan-fried and served on a bed of spaghetti with Tuscan Tomato Sauce & mozzarella Cheese. 17

Tenderloin Farfalle

Beef Tenderloin tips sautéed with fresh mushrooms & green onions in rich Marsala Cream Sauce on a bed of bowtie pasta. 22

Shrimp & Lobster

Our 6 oz. baked Atlantic coldwater lobster tail, with two grilled colossal shrimp, served atop Gemelli pasta, tossed with sautéed red peppers, asparagus & diced tomato in Saffron Lemon Cream Sauce. 30

ADD ONS

Add any of the following to your entree for the price indicated

1/2 Pound King Crab Legs. market price

4 Colossal Grilled Stuffed Shrimp. 12

1/4 Pound Jumbo Grilled Shrimp. 10

6 oz. Lobster Tail. 19

SIDES

House Salad

Chef's Vegetable of the Day

Loaded Baked Potato

Sweet Potato Mash

BBQ Baked Beans

Sour Cream & Chive Mashed Potatoes

Steak Fries

Sweet Potato Fries

Three Fires Onion Rings

Green Chili Mac & Cheese

THANKS FOR VISITING US AT



PRAIRIE BAND

CASINO & RESORT

• Gratuity of 18% will be added to parties of 8 or more

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness