

# Three Fires

STEAKHOUSE & BAR

## Appetizers

**Portobello Mushroom Fries**  
Breaded Portobello Mushroom Slices served with a BBQ Ranch Bistro Sauce  
**\$9**

**Garlic Artichoke Dip**  
Creamy style dip with roasted garlic & artichoke hearts. Served with fried pita bread.  
**\$9**

**Calamari**  
Classic Breaded Calamari with a Wasabi Ranch Aioli and a zesty Marinara  
**\$10**

**Southwest Chicken Spring Roll**  
Two crispy spring rolls stuffed with chicken and sweet corn. Served with Salsa Verde, Pico de Gallo and Tequila Lime Sour Cream  
**\$10**

**"Three Fires" Shrimp**  
Bacon-wrapped shrimp served with Sweet Onion Straws, BBQ horseradish sauces  
**\$10**

**Shrimp Cocktail**  
Five jumbo shrimp with our own spicy cocktail sauce  
**\$9**

## Soups & Salads

**Steak Soup**  
Steak and vegetables in a savory beef broth  
**\$6**

**Onion Soup**  
Traditional Onion Soup topped with a crunchy crouton and melted Provolone cheese  
**\$6**

**Wedge Salad**  
Iceberg lettuce topped with bacon, cheese crumbles, sundried tomato, red onion, and your choice of dressing  
**\$6**

**House Salad**  
Crisp greens topped with red onions, tomatoes, cucumber slices, Feta cheese & seasoned croutons & choice of dressing  
**\$5**

**Caesar Salad**  
Chopped romaine hearts with French bread croutons & Parmesan cheese. Tossed in our own Caesar dressing.  
**\$6**

Add Grilled Chicken \$15  
Add Grilled Shrimp \$18

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

## Fish & Seafood

**Makers Mark Grilled Salmon**  
Salmon filet grilled to perfection & served with our signature Makers Mark Bourbon Sauce  
**\$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 with drawn butter  
**\$40**

**Jumbo Fried Shrimp**  
Hand-breaded with our own cocktail sauce  
**\$20**

**Grilled Halibut**  
8oz. filet of flaky Alaskan halibut served with Lemon Butter Sauce  
**\$25**

All steaks & seafood may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## From the Grill...

**Steakhouse Burger**  
8oz. Black Angus burger on a Ciabatta Bun with Vidalia onion, Beefsteak tomato, bacon, lettuce, cheese & sides of Chipotle Mayonnaise and Sweet Pepper Relish  
**\$12**

**Sterling Silver Grilled Ribeye**  
12 oz tender well-marbled ribeye Served with Peppercorn Cream Sauce  
**\$26**

**Black Angus Porterhouse**  
24oz. well-marbled porterhouse steak Three Fires Garlic Her Butter  
**\$45**

**Surf & Turf**  
14oz. KC Strip topped with three grilled jumbo shrimp  
**\$32**

**USDA Choice Center Cut K.C. Strip**  
14oz. lean and tender KC Strip Steak Three Fires Garlic Herb Butter  
**\$25**

**Sterling Silver Filet Mignon**  
Lean & lightly marbled steak Three Fires Garlic Her Butter  
6oz. \$25  
8oz. \$30

*A gratuity of 18% will be added to parties of eight or more*

# Three Fires

STEAKHOUSE & BAR

## Signature Dishes

### Chicken Saltimbocca

A boneless skinless chicken breast lightly breaded and pan seared  
Topped with Mozzarella, Proscuitto Ham & Demi-glacé, served over wilted spinach

\$14

### BBQ Baby Back Ribs

Applewood smoked Sterling Silver baby back ribs.

Served with hickory BBQ sauce

Half Rack \$14

Full Rack \$24

### Slow Roasted Prime Rib

Garlic rosemary rub with horseradish cream & natural jus.

While supplies last.

Queen Cut \$22

King Cut \$28

### Orange Ginger Pork Tenderloin

Sliced grilled pork tenderloin topped with an orange ginger glaze port wine.

\$16

### Filet Oscar

Sterling Silver filet mignon topped with jumbo lump crab, asparagus, and creamy

Béarnaise Sauce

6oz. \$33

8oz. \$38

## Pasta

### Boursin Cream

Fettuccini Pasta in a rich Boursin cream sauce, topped with pan seared chicken.

\$18

With Shrimp \$21

With Crab \$26

### Chicken Parmesan

Chicken breast with crunchy parmesan cheese crust covered in Tuscany tomato sauce and melted mozzarella cheese atop a bed of spaghetti

\$16

### Cajun Cream

Lightly spiced Cajun Cream sauce with shrimp, crawfish Penne Rigate pasta.

\$22

All pastas served with a choice of soup or salad.

## Add-Ons

### Oscar

Crab, Asparagus and Béarnaise

\$8

### 1 Pound King Crab Legs

\$34

### 1/4 Pound Shrimp

\$10

### 6 oz. Lobster Tail

\$18

All entrees except pasta include a choice of two side dishes. Additional side dishes are \$4 each.

## Sides

### House Salad

Crisp greens topped with red onions, tomatoes, cucumber slices, Feta cheese & seasoned croutons

Choice of Ranch, Bleu Cheese, French., 1000 Island, Honey Mustard, Raspberry Vinaigrette, Lemon Garlic Vinaigrette.

Vegetable of the Day

### Loaded Baked Potato

### Sweet Potato Fries

### Sweet Potato Mash

### Sour Cream & Chive

### Mashed Potatoes

### Steak Fries

### 3 Fires Onion Rings

### Green Chili Mac & Cheese

### Baked Beans