

DINNER

APPETIZER

Shrimp Margarita

lime grilled gulf shrimp, pico de gallo, guacamole, spicy tortilla strips 9

Calamari

fried in spicy flour, marinara, garlic aioli, lemon 8

Artichoke Spinach Dip

artichoke hearts, spinach, roasted red peppers, mascarpone, parmesan, garlic baguette 8

Mussels Dijon

green lip mussels, Dijon, shallot, white wine, roasted garlic, red pepper flake, garlic baguette 12

Carpaccio

paper thin tenderloin, fried capers, shallot, truffle oil, micro greens, remoulade 12 🍷

Escargot

garlic, butter, thyme, puff pastry shell, demi glace 10

SOUP

French Onion

baguette crostini, three cheese gratin cup 4.50 bowl 6

Soup du Jour

chef's selection, ask your server cup 4.50 bowl 6

New England Clam Chowder

tender clams, Yukon gold potato, sherry, cream cup 5 bowl 7

SALAD

House

baby greens, candied walnuts, Haystack goat cheese, sherry onions, choice of dressing 5 🍷

Caesar

romaine hearts, garlic croutons, Grana Padano cheese, Caesar dressing 6

Baby BLT

baby iceberg, applewood smoked bacon, tomato, Danish bleu cheese dressing 7 🍷

Ask your server about hosting your next special event with us.
Our banquet/meeting rooms are perfect for weddings, birthday parties, holiday parties, business meetings,
or just your simple get together made special.

THREE TOMATOES STEAKHOUSE & CLUB
at Fossil Trace

CERTIFIED ANGUS BEEF®

All of the following are served with your choice of one side and one sauce,
and are grill fired or pan seared to your liking



- 10 oz. New York Strip 29
- 8 oz. Tenderloin 32
- 12 oz. Rib Eye 29
- 10 oz. Flatiron 28
- 10 oz. Newport 26

SIDES 4

- Loaded Baked Potato
- Smashed Potatoes
- Fire Roasted Vegetable Rice Pilaf
- Parmesan Truffle Fries
- Maple Bacon Brussel Sprouts
- Onion Rings
- Sherry Glazed Mushrooms & Onions

SAUCES 2

- Bacon Demi Glace
- Brandy Cream
- 3T's Steak Sauce
- Horseradish Cream
- Worcestershire Sweet Cream Butter
- Danish Bleu Cheese Crust
- Roasted Garlic Chipotle

- Thursday, Friday and Saturday -

THREE TOMATOES STEAKHOUSE CERTIFIED ANGUS BEEF® PRIME RIB

*rubbed with our special house spice blend, served with prime salad, garlic smashed potato,
horseradish cream, and natural jus*

Queen Cut 10 oz. 25

King Cut 14 oz. 30

ENTRÉE

Salmon

seared au poive, roast butternut squash puree, broccolini, pomegranate glaze 19

Portobello Mushroom

roasted portobello, garlic spinach, fettucine, sundried tomato pesto, Grana Padano 16

Pork Chop

boursin stuffed double pork chop, apple brandy compote, truffle smashed potato 22

Ruby Red Trout

lemon thyme roasted, fire roasted vegetable rice pilaf, almond buerre blanc 18

Chicken Picatta

bone in chicken breast, fried caper, shallot, lemon butter, haricot vert, gnocchi 19

Salmon Fish & Chips

Herman Joseph beer batter, lemon caper tartar sauce, housemade Fossil chips 16

Butternut Ravioli

butternut ravioli, sage brown butter sauce, walnut, cranberry, fried sage 17

Indicates these items are gluten free. Dietary substitutions may be made please ask your server.

Please allow us to add a gratuity of 20% to parties of 6 or more or parties with split checks.

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