

The Fiddlers Three

Served with your choice of 2 sides

Steak Entrées – All of our steaks are cut and aged in-house

Prime Rib – (Available on Friday and Saturday only)

Slow oven roasted Black Angus Lip on Ribeye, seasoned with our special house spices, cut thick, and served at the perfect temperature. Served with Au Jus and Horseradish spread

10 oz. - **\$31.00**

12 oz. - **\$34.00**

14 oz. - **\$36.00**

14 oz. - **\$39.00**

Center Cut Filet

Our most tender steak and most popular cut of steak. Grilled precisely to your liking

6 oz. - **\$32.00** With 6 oz Lobster Tail - **\$61.00**

9 oz. - **\$36.00** With 6 oz Lobster Tail - **\$65.00**

Ribeye

Thick, hand cut Black Angus steak with the perfect marbelization. Char-grilled, seasoned, and served exactly to your liking.

10 oz. - **\$33.00** 16 oz. - **\$38.00**

NY Strip

This is a steakhouse classic. Char-grilled and seasoned to bring out its tenderness and flavor

10 oz. - **\$30.00** 14 oz. - **\$35.00**

Pork Entrées

Bone-In Pork Chop

Also known as the “Tomahawk Chop”. 10 oz French Cut and grilled tender and juicy topped with Bourbon and Brown Sugar Apples - **\$27.00**

Bacon Wrapped Pork Loin

Center cut boneless Pork Chop. Cut thick and wrapped in crispy bacon. Grilled tender and juicy and topped with a sweet mustard and caramel glaze - **\$25.00**

Barbeque Ribs

Traditionally cut baby back pork ribs. Slow roasted with our special seasoning blend and then baked with BBQ sauce.

½ rack - **\$20.00**

Full Rack - **\$30.00**