

DINNER MENU

APPETIZERS

Shrimp Margarita

grilled jumbo shrimp, guacamole, tortilla chips 9.00

Fried Calamari

arrabbiata sauce 10.00

Goat Cheese Wontons

chipotle-caramel sauce 8.00

Baked Artichoke Dip

parmesan, crostini 8.00

Steamed Steakhouse Mussels

greenlip mussels, garlic, white wine, baguette 10.00

Antipasto Platter

prosciutto, sopresseta salami, marinated olives, reggiano parmesan, roasted bell peppers, crostini 12.00

SOUPS

Soup of the Day

Cup 3.75 Bowl 4.75

French Onion Soup

Bowl 5.50

SALADS

Steakhouse

mixed greens, candied walnuts, danish blue cheese, tomato, balsamic vinaigrette 5.00

Caesar

parmesan crisp 5.50

Baby BLT

baby iceberg lettuce, applewood smoked bacon, red onion, tomato, danish blue cheese dressing 7.00

Spinach

crisp prosciutto, green apples, roasted red peppers, dijon vinaigrette 6.75

SANDWICHES

choice of french fries or housemade fossil chips

substitute a side salad - add 1.50

Poblano Chicken Sandwich

grilled chicken breast, roasted poblano chile, applewood smoked bacon, pepper jack, avocado 8.75

Fossil Burger

Certified Angus Beef® sirloin, fossil sauce, the works 9.00

*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, etc.*

THREE TOMATOES STEAKHOUSE & CLUB
at Fossil Trace

ENTRÈES

Ziti Arrabbiata

spicy tomato sauce, reggiano parmesan 9.00

Crispy Lemon Chicken

chicken scaloppine, arugula and fresh tomato salad, lemon juice 12.00

Colorado Lamb Brochette

lamb sirloin, roasted new potatoes, feta, salsa verde 18.00

Natural Roasted Half Chicken

mashed potatoes, summer vegetable succotash 15.00

Batterless Chile Relleno

chipotle cream, vegetarian charro beans 9.00

SEAFOOD

Dynamite Shrimp Chop Chop

mixed greens, corn, avocado, scallions, pinto beans, cilantro vinaigrette, crispy wonton threads 13.00

Grilled Ahi Tuna Niçoise Salad

mixed greens, baby potatoes, egg, green beans, tomatoes, olives 15.00

Ginger-Lime Glazed Salmon

mashed potatoes, fresh asparagus 17.00

Pan Fried Colorado Rainbow Trout

summer vegetable succotash, exotic grains, tomato-cream sauce 17.00

Salmon Fish & Chips

beer battered salmon, housemade fossil chips, lemon-caper tartar sauce 14.00

Jumbo Sautéed Shrimp

summer vegetable succotash, exotic grains 15.00

STEAKS

served with glazed whole mushrooms and fried onions

choice of mashed potatoes, baked potato, french fries or housemade fossil chips

8 oz Certified Angus Beef® Filet Mignon 26.00

8 oz Certified Angus Beef® Flat Iron Steak 18.00

8 oz Certified Angus Beef® Filet Cut Sirloin 20.00

12 oz Certified Angus Beef® New York Strip 26.00

18 oz Certified Angus Beef® Cowboy Bone-In Rib Eye 32.00

Certified Angus Beef® Petite Filet and Dynamite Shrimp 28.00



FRIDAY NIGHT – Certified Angus Beef® Prime Rib Special

with salad, choice of potato, horseradish cream, pan jus

10 oz Queen Cut 19.00

16 oz King Cut 23.00

SATURDAY NIGHT – Fossil Rib Night

Featuring “Dem Bones” by Bill Starks, Smoke Master, Kansas City

with salad, choice of potato, bbq sauce

1/2 Rack Pork Spare Rib Platter 13.00

Full Rack Pork Spare Rib Platter 24.00

Bison Rib Platter – 4 Ribs Per Order 17.00

Combo Platter – 1/2 Rack Pork Spare Ribs and 4 Bison Ribs 24.00

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

Chef de Cuisine Matthew Sullivan

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