

— soup & salads —

add chicken 6 | steak 7 | salmon 8 | shrimp 8 | vegan burger 10
to any salad

soup of the day

new england clam chowder

a new england favorite, seasoned with the perfect blend of spices 8

spinach, pear & walnut salad ^{GF}

baby spinach, candied walnuts, gorgonzola crumbles, sliced pear, honey dijon 10

classic caesar

romaine, shaved parmesan, croutons 9

boston bibb wedge ^{GF}

applewood smoked bacon, grape tomatoes, pickled red onions, gorgonzola dressing and crumbles 9

steak* & avocado salad ^{GF}

mesclun greens, grilled bourbon marinated tenderloin, grape tomatoes, avocado, fresh mozzarella, balsamic vinaigrette 16

vegan brussels sprout salad ^{GF}

shaved brussels sprouts, roasted beets, toasted walnuts, dried cranberries, fingerling potatoes, quinoa, romaine, lemon vinaigrette 13

cheeseburger* salad

100% black angus beef, vermont cheddar, tomato, red onion, pickles on a bed of romaine 14

grilled salmon & beet salad ^{GF}

baby spinach, grilled black pearl salmon, roasted beets, pickled onions, fingerling potatoes, lemon thyme vinaigrette 17

grilled chicken cobb ^{GF}

romaine, grilled chicken breast, tomatoes, cucumbers, bleu cheese, bacon, egg, avocado, lemon thyme vinaigrette 15

— appetizers —

whipped ricotta & meatballs

whipped herb ricotta and house made meatballs served with grilled ciabatta bread 11

fried cauliflower

crispy florets, chipotle lime aioli 9

burrata board

burrata, prosciutto, roasted red peppers, toast points 15

fig baked brie

honey wine figs, candied walnuts, caramel sauce, sliced baguette 16

wings

buffalo, teriyaki, parmesan, honey bbq, buffalo bbq, mango-habañero 13

brussels sprouts ^{GF}

apple cider vinaigrette, pancetta, sea salt 13

fried pickles & peppers

sweet chili chipotle aioli 9

crab cakes

pan seared maryland lump crab, mixed greens, spicy tomato tartar sauce 11

bacon shrimp jalapenos ^{GF}

bacon wrapped fresh jalapenos and shrimp, served with a creamy salsa 11

buffalo chicken egg rolls

gorgonzola, cherry peppers, ranch 11

calamari

cherry peppers, marinara 13

please inform your server of any food allergies when ordering | GF - gluten free

*thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of foodborne illness | prices and menu items are subject to change without notice | all major credit cards accepted

main course

served with house salad

— beef/pork —

filet mignon* ^{GF}

grilled 8 oz. filet, grilled asparagus, garlic mashed potatoes, gorgonzola crust, red wine reduction 29

braised pork shank ^{GF}

braised pork shank, garlic green beans, sweet mashed potatoes, pork jus 24

meatball al forno

house made meatballs, penne pasta, ricotta, parmesan, topped with mozzarella and baked in oven 17

n.y. strip au poivre* ^{GF}

12 oz n.y. strip, grilled asparagus, roasted fingerling potatoes 29

— pasta —

butternut ravioli

sage, walnuts, brown butter, shaved parmesan 18

cajun chicken penne

chorizo sausage, pulled chicken breast, spinach, spicy cajun tomato cream sauce, penne 21

bolognese

slow cooked beef ragu, fresh ricotta, pappardelle noodles 18

open faced ravioli

tender beef brisket, sautéed mushrooms, fresh rosemary, shaved parmesan, marsala cream, fresh dollop ricotta cheese over an open flat ravioli pasta 17

— chicken —

lemon asparagus chicken

sautéed chicken breast, asparagus, pancetta, lemon pepper cream, fresh pappardelle noodles 19

chicken marsala

sautéed chicken breast, wild mushrooms with marsala wine sauce, over mashed potatoes 18

chicken burrata

breaded chicken cutlet, melted burrata cheese, rigatoni alla vodka 21

cajun 1/2 chicken ^{GF}

roasted cajun rubbed chicken, sweet mashed potatoes, garlic green beans, cilantro lime butter 19

— seafood —

shrimp & arugula

gulf shrimp, baby arugula, roasted red peppers, angel hair pasta, garlic lemon butter sauce 21

crab crusted cod

crab herb cracker crust, grilled asparagus, mashed potatoes and lemon white wine sauce 21

shrimp scampi

sautéed gulf shrimp, garlic, red pepper flakes, fresh italian parsley, lemon juice, evoo, angel hair pasta 18

bacon wrapped scallops ^{GF}

with sautéed spinach, over butternut and sage risotto 23

lobster butternut risotto ^{GF}

sautéed maine lobster, butternut risotto, finish with truffle salt and dry sherry 21

mustard glazed salmon ^{GF}

mustard glazed black pearl salmon, sautéed green beans, corn, tomatoes, sweet mashed potatoes 23

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burgers

100% Black Angus Beef

served with choice of fries, black bean corn salad, house made potato chips, house salad

vegan burger

100% plant based beyond burger, lettuce, tomato, onion, on brioche bun 15

avocado & bacon burger*

8oz black angus beef patty, smoked bacon, lettuce, tomato, onion and lime aioli on brioche bun 14

maple bacon & bleu burger*

8oz black angus beef patty, house made maple bacon, aged bleu cheese, lettuce, tomato, onion, on brioche bun 15

classic cheeseburger*

8oz black angus beef patty, american cheese, lettuce, tomato, onion, on brioche bun (add bacon 2) 11

tennessee steakhouse burger*

caramelized onions, bbq sauce, cheddar cheese, bacon, fried onion straws, on brioche bun 14

jalapeno bacon burger*

8oz black angus beef patty, fresh jalapeno, vermont cheddar, applewood bacon, lettuce, tomato, onion, on brioche bun 14

sandwiches

served with choice of fries, black bean corn salad, house made potato chips, house salad

turkey club

applewood smoked bacon, arugula, tomato, american cheese, cranberry mayo, marble rye 11

lobster & havarti grilled cheese

maine lobster, dill havarti, tomato, boston bibb lettuce, grilled sourdough 17

chicken chipotle sandwich

grilled chicken, bacon, cheddar, lettuce, tomato, chipotle aioli, ciabatta roll 13

portabella mushroom sandwich

roasted red peppers, caramelized onions, herbed goat cheese, arugula, balsamic glaze, ciabatta roll 10

grilled chicken pesto sandwich

grilled chicken, tomato, fresh mozzarella, pesto, mayo, grilled sourdough 11

philly cheese steak

rib-eye, american cheese, mushrooms, onions, peppers, mayo, ciabatta rolls 13

bbq brisket cheddar melt

slow roasted bbq brisket, vermont cheddar, sourdough bread 12

fish tacos

grilled atlantic cod, cilantro lime crema, pickled onions, shredded cabbage and pico de gallo in soft corn tortillas, side of black bean corn salad 15

kids menu

served with choice of side 7

mini burgers*

grilled cheese

mac 'n cheese

cheese flatbread

chicken fingers

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Hours: Sunday 11:30am- 8pm, Monday-Thursday 11:30am- 9pm, Friday-Saturday 11:30am- 10pm