

SOUPS & SALADS

PORK GREEN CHILI	5 CUP / 8 BOWL	FOSSIL SALAD	9
SOUP OF THE DAY	5 CUP / 8 BOWL	mixed greens and romaine served with walnuts, bleu crumbs, and apple slices all drizzled with maple vinaigrette	
CAESAR SALAD	8	ANTIPASTO SALAD	12
romaine hearts, parmesan, house croutons, with caesar dressing		romaine, artichoke hearts, salami, capicola, prosciutto, olives, cucumbers, pepperoncini, and provolone with our house citrus vinaigrette	
PATIO SALAD	8	SALAD ADD-ONS	
arugula, spinach, dried figs, goat cheese, candied walnuts, strawberries, with citrus vinaigrette		chicken	4
CAPRESE SALAD	8	steak	5
fresh mozzarella, tomato, basil, balsamic, pita bread		salmon	6

SANDWICHES & BURRITOS

sides: fries, onion rings, fossil chips, fruit cup, cottage cheese, coleslaw
substitutions: side salad, soup, vegetable medley **2**

FOSSIL REUBEN	10	PHILLY CHEESESTEAK	11
corned beef, swiss, sauerkraut, fossil aioli, marble rye		sliced ribeye, peppers, onions, mushrooms, provolone, french roll	
PULLED PORK SANDWICH	10	TUNA MELT	9
pulled pork, whiskey barbeque sauce, crispy onions, coleslaw, pretzel roll		tuna salad, american cheese, marble rye	
CALIFORNIA BLT	9	CHICKEN APPLE BRIE	13
bacon, heritage greens, avocado, herbed mayo, rustic bread, tomato		grilled chicken, cranberry aioli, brie, greens and granny smith apples served on rustic ciabatta	
TURKEY CLUB	9	SIGNATURE FOSSIL STEAK SANDWICH	15
sliced turkey, bacon, avocado, arugula, herbed mayo, rustic bread		6 oz steak, caramelized onion, bleu cheese, creamy horseradish, on french baguette	
CHICKEN POBLANO	10	SMOTHERED SOUTHWESTERN BURRITO	8
grilled chicken breast, pepper jack, roasted poblano, heritage greens, poblano pesto, chipotle aioli, ciabatta		pork green chili, pinto beans, cheddar jack, pico de gallo, sour cream add: guacamole, 2; chicken, 4; steak, 5	
CUBANO	11		
sliced ham, pulled pork, swiss, dijon mustard, pickle, french roll			

GRILLE SPECIALTIES

FILET MIGNON	26	GRILLED SALMON	19
6 oz, seasonal vegetables, au gratin potatoes, gorgonzola fondue		6 oz, seasonal vegetables, couscous salad, chardonnay beurre blanc	
RIBEYE	24	SEA BASS	24
12 oz, smashed potatoes, seasonal vegetables, worcestershire shallot butter		golden brown bass, in a citrus beurre blanc, served with orzo arugula, mango salad	
BARBEQUE MAC & CHEESE	14	RICOTTA STUFFED MANICOTTI	18
whiskey barbeque pulled pork, cavatappi pasta, cheddar pepper sauce, toasted breadcrumbs		italian sausage meatballs, basil, ricotta and parmesan, under marinara with sliced garlic bread baguette	
FISH & CHIPS	14	OVEN ROASTED CHICKEN	19
beer battered atlantic cod, french fries, coleslaw, lemon, tartar sauce		herbed quinoa, seasonal vegetables	

BURGERS

sides: fries, onion rings, fossil chips, fruit cup, cottage cheese, coleslaw
substitutions: side salad, soup, vegetable medley **2**

ANGUS BURGER	10	THE JAM SESSION BURGER	12
half-pound angus beef burger, brioche bun		serrano peppers, sweet house bacon jam, cheddar on brioche bun	
BISON BURGER	12	JALAPENO CREAM CHEESE BURGER	12
half-pound bison burger, brioche bun		bacon, avocado, house jalapeno cream cheese, on brioche bun	
BLACK BEAN BURGER	11	MEXICAN BURGER	13
vegetarian black bean burger, brioche bun		house made beans on a tortilla smothered with green chili, topped with sour cream and pico de gallo	
COWBOY BURGER	13		
bison, pepper jack, avocado, onion ring, chipotle aioli		BURGER OPTIONS / ADD-ONS	
FOSSIL BURGER	12	Substitutions: bison, black bean burger, pretzel bun, gluten-free bun	2 each
bacon, cheddar, pepper jack, fossil aioli		
MUSHROOM BURGER	12	Add-ons: cheddar, provolone, swiss, pepper jack, peppers, caramelized onions, crispy onions, sautéed mushrooms, fossil aioli	.75 each
sautéed mushrooms, swiss, caramelized onions		bacon, barbeque pork, fried egg, avocado	1.50 each
SUNNY BURGER	13		
bacon, cheddar, fried egg, avocado			
BLACK & BLEU BURGER	12		
gorgonzola, black pepper, caramelized onions			
PATTY MELT	10		
an extravagant grilled cheese with angus beef patty and caramelized onions, served on marble rye			

THREE TOMATOES GRILLE

THREETOMATOESGRILLE.COM

OPEN YEAR-ROUND

APPETIZERS

BLACKENED FISH TACOS	10
blackened atlantic cod, shredded cabbage, pico de gallo, chipotle aioli	
HOUSE SMOKED WINGS	10
choice of red hot, bourbon barbeque, thai sweet chili, garlic parmesan, sriracha honey, peanut butter and jalapeno served with bleu or ranch	
LOADED NACHOS	9
pork green chili, house chips, pinto beans, cheddar jack, pico de gallo, guacamole, sour cream add: chicken, 4; steak, 5	
QUESADILLA	7
cheddar jack, pico de gallo, chipotle sour cream add: chicken, 4; steak, 5	
CRISPY MOZZARELLA	8
drizzled with balsamic glaze and olive oil, served with tomatoes and warm marinara	
SPINACH ARTICHOKE DIP	8
pita chips, carrots, celery	
CHIPS & SALSA	4
house chips, salsa add: guacamole, 3	
CALAMARI	9
house breaded and fried, served with marinara and lemon wedge	
BISON SLIDERS	10
bison, cheddar, arugula, tomato, red onion	
TUNA POKE	12
house marinade and served with wonton chips	
SHRIMP COCKTAIL	10
served in glass with classic cocktail sauce and lemon wedge	
PORK BELLY	9
house smoked pork belly served with chef's roasted garlic jalapeno aioli, brioche	
CHORIZO QUESO & CHIPS	9
three cheeses mixed in with chorizo, garlic, pablanos, and peppers, served piping hot with house made tortilla chips	

HAPPY HOUR

(DAILY 3PM-6PM)

COORS & COORS LIGHT	3
\$1 off all other draft beer	
WELL DRINKS & SHOTS	5
HOUSE WINES	5
SELECT APPETIZERS	6

PLEASE ALLOW US TO ADD A GRATUITY OF 20% TO PARTIES OF 6 OR MORE OR PARTIES WITH SPLIT CHECKS.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.