



THREE FLAMES
RESTAURANT & BANQUETS

BANQUET LUNCH MENU

Banquet Lunch Menu is only available Monday- Friday. Entrees (except salads) include a house salad. Entrees (except pastas) include seasonal vegetables and one side to accompany all entrees: Rice, Mash potato, Ana Potatoes, Oven-roasted Red Potatoes or Pasta Marinara. All entrees include bread, butter, water and coffee

Meats

New York Steak – classic charbroiled steak.....	25.00
Three Flames Special Steak - tri-tip steak topped with sautéed mushrooms.....	21.00
Steak Kebob – a skewer of diced steak, bell pepper, and onion, marinated & charbroiled.....	19.00
London Broil – thinly sliced steak, topped with sautéed mushrooms.....	19.00

Chicken

Stuffed Chicken Breast – with wild & white rice and mushroom filling, topped with demi-glaze.....	21.00
Chicken Cordon Bleu – stuffed with ham, Swiss cheese and mushrooms, and topped with a Béchamel sauce.....	21.00
Greek Chicken – marinated Greek-style with olive oil, fresh lemon, oregano, and black pepper, then charbroiled tender and juicy.....	19.00
Breast of Chicken Sautee – tender boneless breast in a white wine and mushroom sauté.....	20.00
Chicken Parmesan – breaded chicken breast cutlet topped with Marinara & melted cheese.....	19.00

Seafood

Tilapia – similar to the sea bass; with cilantro & diced tomato in a Chardonnay sauce.....	19.00
Salmon – a fresh favorite, grilled and topped with lemon-dill sauce.....	21.00

Combination Plates

Steak & Chicken – tri-tip steak and boneless chicken breast, charbroiled & topped with demi-glaze.....	24.00
Steak & Prawns – flavorful charbroiled tri-tip, topped with a skewer of large Gulf prawns, then lightly brushed with demi-glaze.....	25.00
Shish Kebob – charbroiled steak and chicken marinated in fresh lemon and oregano.....	20.00

Salads

Chicken Caesar – with croutons & parmesan, topped with grilled chicken breast.....	19.00
Chicken Pecan Salad – marinated grilled chicken breast with cranberries, crumbled blue cheese, & toasted sugared pecans. Dressed with our homemade Balsamic vinaigrette.....	19.00
Shrimp Louie – with greens, tomato, boiled egg, fresh bay shrimp, & Louie dressing.....	20.00

Pastas

Mostaccioli – penne pasta in a sun dried tomato cream sauce with basil, spinach, garlic & feta.....	18.00
Tortellini Alfredo – chicken tortellini in a rich creamy parmesan Alfredo sauce.....	18.00
Penne Marinara – penne pasta with fresh sautéed vegetables in our house made marinara.....	18.00

An 18% gratuity & all applicable taxes will be added to your bill. Menu items and prices may subject to change without notice.

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