

## Signature Beef

Served with your choice of a Daily Side

<b>Prime Rib of Beef</b> (Friday & Saturday) .....	10 Oz.	\$14.95
Slow Roasted & Served with Au Jus & Horseradish Sauce .....	12 Oz.	\$16.95
<b>Filet Mignon</b> .....	6 Oz.	\$18.50
Perfectly Trimmed & Thick Cut daily .....	Bacon Wrapped 9 Oz.	\$21.95
<b>Teriyaki Beef Tenderloin Kabobs</b> (Limited Availability) .....		\$13.95
Served with daily veggie		

## Feature Chef's Choice Steak

Served with your choice of a Daily Side

<b>Always Black Angus</b> .....	Market Price
Always cut fresh daily (Ask Your Server)	
<b>Steak Toppers</b> .....	\$3.00
Sautéed mushrooms or onions, Cabernet Portabella Sauce, Sauce Au Poivre or Sauce Bernaise	

<b>Chateaubriand for Two</b> .....	\$48.95
18 Oz. Beef Tenderloin with all the trimmings, includes daily vegetables	
<b>Surf &amp; Turf 6 oz. Filet Lobster or Crab Legs</b> .....	Market Price

## Seafood

Served with your choice of a Daily Side

<b>Jumbo or Stuffed Shrimp</b> Deep Fried .....	\$13.95
<b>Maryland Crab Cakes</b> Homemade 65% crabmeat .....	\$16.95
<b>Basa Catfish Fillet</b> Mild, river raised, fried or broiled .....	\$11.95
<b>South African Lobster Tail</b> Cold water .....	Market Price
<b>Alaskan King Crab Legs</b> with drawn butter .....	Market Price
<b>Fresh Catch</b> .....	Market Price
<b>Shrimp Scampi</b> Sautéed in garlic butter with mushrooms .....	\$16.95
<b>Unzipped Stuffed Shrimp</b> .....	\$16.95
A Maryland crabcake, topped with sautéed shrimp and sauce Bernaise	

## Daily Sides \$1.95

Baked Potato	Onion Soup	Toss Salad
Fried Sweet Potatoes	Soup Dujour	Amish Slaw
French Fries	Fresh Vegetables	Cottage Cheese
Rice		

## Signature Salads

as a Side \$2.50

# Thank You For Visiting



the  
fiddlers three

## A History

The planning and building of this structure took almost five years. All beams are authentic and all fancy woodwork, display cases and cabinets were manufactured on the premises by the proprietor, William Dugan and his able assistant, Steve Lower. The beautiful leaded glass windows and doors, consisting of over 1700 pieces of glass, were also constructed here by these same two craftsmen.

The larger chimney in the main dining room starts six feet below floor level and extends forty feet into the air. It weighs nearly one hundred tons and has fireplaces both upstairs and down.

The fireplaces were all built by Harley Q. Brown, Master Mason of Shelbyville, Indiana. Bricks used in the lower fireplace are over one hundred years old and were taken from the Old Fellows Hall in St. Paul, Indiana. The mantel is a one hundred forty eight year old hewn beam from Shelby County.

In the autumn of the year of nineteen hundred and seventy-four, The Fiddlers Three brought to you a touch of Europe from days of old...A Pub, serving your favorite cocktails, beers, ales and fine wines.

We hope that by sharing a bit of our history with you, we have helped to make your visit to The Fiddlers Three a more enjoyable experience and that you will leave our table with reluctance and a desire to return again and again.

We extend to you a most gracious welcome to come dine with us. You can be assured you will be served amicably and attentively.

We promise, we will strive to bring you the finest food, beverages and dining pleasure...to make The Fiddlers Three one of the most unique places to dine in Indiana.