



## Restaurant Review: III Forks Prime Steakhouse

By **Zain Deane**

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### III Forks Prime Steakhouse

The Villages of Gulfstream Park

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Hallandale Beach, FL 33009

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[www.iiiforks.com](http://www.iiiforks.com)

[Get directions](#)

If Texas is the Mecca of good steak, consider III Forks the latest in a dynasty of venerable prophets out to spread the word. This messiah of meat has been busy preaching the gospel, adding seven outposts since opening its original restaurant in Dallas. And with four of those locations in Florida (Boca Raton, Hallandale Beach, Palm Beach Gardens, and Jacksonville), III Forks seems to have decided the sunshine state is the promise land.

After the folks at III Forks Hallandale Beach invited me in for a complimentary feast, I became the latest in a growing army of converts. Anchoring one end of the new [Village at Gulfstream](#), III Forks isn't the only temple of meat in town (or village, in this case). But it stands strong thanks to a menu defined by top-quality ingredients; a blend of classic recipes and Texas-style interpretations; and a legendary history that involves the Fountain of Youth, Texas politician [Sam Houston](#), and a 190-year-old French stowaway-turned-cook named Bob Cooper.

## On the Menu

### Executive Chef

#### Meet Dennis Labrador

Dennis Labrador, III Forks Executive Chef, draws on his Puerto Rican and Louisianan Creole roots plus a passion for Japanese flavors to devise dishes that are packed with taste and low on calorie counts.



## **Cocktail**

### **Million Dollar Mojito**

The million-dollar difference lies in the champagne used in this mojito, a departure from traditional recipes. The result? A strong, bubbly version of the Cuban classic and South Florida favorite that grows on you with each sip.



## **Salad**

### **III Forks Salad**

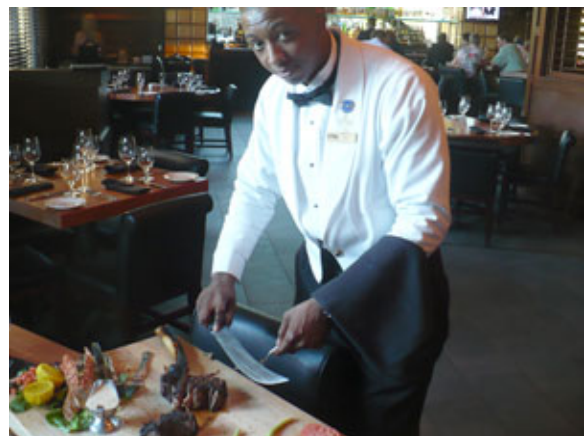
Sometimes simplicity works best, as in this classic, simple but satisfying salad, made with toasted pecans, crumbled blue cheese, Granny Smith apples and field greens. A maple walnut vinaigrette binds the greens perfectly.



## **Entree**

### **Tomahawk Ribeye**

I highly recommend the expensive but oh-so-worth-it 36-ounce Tomahawk Rib-Eye special. A relatively uncommon cut of meat, the thick-cut rib-eye arrives on a cutting board attached to a bone long enough to make you feel like Fred Flintstone. That's Jeff, our genial and courteous waiter, slicing the steak table-side. With a crispy crust and divinely succulent center, the Tomahawk was everything I wanted in a steak and more.



## **Entree**

### **Australian Lobster Tail**

Although critics in France might faint as they read this, for a Texas-style twist, I recommend you order the plump lobster tail Southern-fried. I've never had a fried lobster before; the breaded crust gave the meat a different dimension that ideally matched the accompanying tartar sauce.



## **Dessert**

### **Bread Pudding**

Desserts at III Forks return to basics; we went with the bread pudding, which arrived as a Texas-sized portion garnished with strawberries and groaning under a giant scoop of creamy cinnamon ice cream and sublimely saccharine bourbon-pecan sauce.

