

Appetizers

Crab Cocktail*	18	Onion Rings	11
Ahi Tuna* <i>citrus ponzu, avocado cream, lavash chips</i>	18	Wagyu Beef Cheek & Roasted Bone Marrow <i>seasonal mostarda, toasted brioche</i>	24
Seared Scallops* <i>housemade bacon jam</i>	19	French Onion Soup <i>Gruyère de Comté</i>	10
Crabcake <i>Creole beurre blanc</i>	20	Lobster Bisque	12

Lighter Fare

Add to your salad: grilled chicken 7, prime steak 16, ahi tuna 14, salmon 12

III Forks Salad <i>toasted pecans, blue cheese, Granny Smith apples, maple pecan vinaigrette</i>	11	Harvest Salad <i>roasted local vegetables, super food lettuce mix, orange ancho chile vinaigrette</i>	13
Wedge Salad	12	Pulled Chicken Salad	11
Tuscan Kale Salad <i>Granny Smith apples, tart cherries, shaved fennel, chèvre, lemon-maple vinaigrette</i>	16	Caesar Salad	10
Buttermilk Cobb Salad <i>in-house roasted turkey, tomato confit, bacon lardons, soft-boiled egg</i>	15	Tomato & Di Stefano Burrata	12
Steakhouse Salad*	22	Vegetable Ravioli <i>roasted mushrooms, fontina, Parmesan, marinara, pistachio pesto</i>	19

Work Day Lunch

two courses, select soup or salad and entree 30

1. choose one:

Crab Corn Chowder*
Caesar Salad
Tomato & Di Stefano Burrata

2. choose one:

Wagyu Sirloin Steak* *charred herb salsa, grilled asparagus*
Atlantic Salmon* *tarragon chimichurri, sautéed green beans*
Shrimp & Grits* *brandy cream, heirloom gristmill grits*

Burgers & Sandwiches

served with French Fries or cup of Tomato Tenderloin Soup

Certified Angus Beef® Patty Melt* <i>4 year aged cheddar, caramelized onions, slab bacon</i>	24	New England Lobster Roll*	18
Certified Angus Beef® Burger* <i>4 year aged cheddar, lemon aioli</i>	17	Club Sandwich	15
		Adult Grilled Cheese <i>smoked Gouda, thick-cut bacon</i>	12

Steaks & Seafood

Filet Mignon* 6 oz	38	Prime Double-Cut Pork Chop* <i>serrano peach BBQ sauce, balsamic glaze</i>	29
Filet Mignon* 8 oz	42	Atlantic Salmon* <i>tarragon chimichurri</i>	35
USDA Prime Bone In Ribeye* 18 oz	56	Chilean Seabass*	43
USDA Prime New York Strip* 16 oz	48	Scallops* <i>bacon lardons, lemon beurre blanc</i>	37

BUTTERS & CROWNS

Oscar Style <i>jumbo lump crab, asparagus, hollandaise</i>	14	King's Butter <i>black truffles, garlic, honey, foie gras</i>	9
Blue Cheese Crown <i>roasted garlic, bordelaise</i>	6	Parmesan Crust	9

Sides

Sautéed Spinach	10	Six Cheese Potatoes	11
Off-the-Cob Cream Corn	10	Seasonal Vegetables	9
Roasted Mushrooms	10	French Fries	10
Fresh Asparagus	12	Fried Brussels Sprouts	11
Mashed Potatoes	10	Lobster Mac & Cheese	20

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Please direct any food allergy concerns to the manager prior to placing your order.