



THREE COURSE THANKSGIVING FEAST

First Course

III Forks Salad

*our signature salad with Granny Smith apples,
Wisconsin blue cheese, toasted pecans and field greens with
our housemade maple pecan vinaigrette*

Tenderloin Tomato Soup

*fresh roasted vine-ripe plum tomatoes and sweet basil
simmered with tenderloin beef stock*

SUBSTITUTE LOBSTER BISQUE 5.00

Entrée

ADD ASPARAGUS 10.00

Spice Rubbed Holiday Turkey

*with Grandma's gravy, fresh cranberry-orange relish,
sausage sage cornbread dressing, creamed potatoes,
maple-glazed yams and roasted autumn vegetables*

Roasted Midwest Beef Tenderloin

*in a roast shallot thyme veal glaze with whipped potatoes,
off-the-cob creamed corn and roasted autumn vegetables*

Vermont Maple Glazed Atlantic Salmon

with coconut infused jasmine rice and roasted autumn vegetables

Dessert

Pumpkin Pie

with whipped cream and caramel

Kentucky Bourbon Chocolate Pecan Pie

Makers Mark® Pecan Bread Pudding

with vanilla ice cream

49 per person

Children under 12 soup or salad, entrée, and dessert 18

Includes tea and coffee. Excludes tax and gratuity.

III FORKS

Beginnings

Ahi Tuna*	<i>citrus ponzu, avocado cream, lavash chips</i>	20
III Forks Salad	<i>toasted pecans, blue cheese, Granny Smith apples, maple pecan vinaigrette</i>	12
Wedge Salad	<i>Raisin River bacon</i>	12
Lobster Bisque		15
Crabcake	<i>Creole beurre blanc</i>	21
Lamb Meatballs	<i>caramelized fennel demi</i>	10

Steaks

Filet Mignon*	6 oz	42
Filet Mignon*	8 oz	46
USDA Prime New York Strip*	16 oz	52
USDA Prime Bone In Ribeye*	18 oz	59
USDA Prime Boneless Ribeye*	22 oz	62
Rack of Lamb*	<i>Strauss domestic lamb rack, persillade crust</i>	52

CERTIFIED ANGUS BEEF® PRIME 42 DAY DRY AGE

Bone In New York Strip*	18 oz	90
Bone In Ribeye*	28 oz	135

DURHAM RANCH WAGYU BY THE STRUBE FAMILY

New York Strip*	18 oz	98
Bone In Ribeye*	24 oz	149
Tomahawk Ribeye*	46 oz	195

BUTTERS & CROWNS

Oscar Style	<i>jumbo lump crab, asparagus, hollandaise</i>	14
Blue Cheese Crown	<i>roasted garlic, bordelaise</i>	7
King's Butter	<i>black truffles, garlic, honey, foie gras</i>	9
Parmesan Crust		9

Seafood

Atlantic Salmon*	<i>tarragon chimichurri</i>	37
Chilean Seabass*		48
Scallops*	<i>bacon lardons, lemon beurre blanc</i>	37
Cold Water Lobster Tail		MARKET

Sides

Sautéed Spinach		10
Off-the-Cob Cream Corn		10
Roasted Mushrooms		10
Fresh Asparagus		12
Mashed Potatoes		10
Six Cheese Potatoes		12