



BEGINNINGS

Shrimp Cocktail*	20
Crabcake <i>Creole beurre blanc</i>	21
Spinach Dip <small>VEGETARIAN</small>	15
Wedge Salad	12
III Forks Salad	12
<i>toasted pecans, blue cheese, Granny Smith apples, maple pecan vinaigrette</i>	
Caesar Salad	12

LOCAL FAVORITES

Atlantic Salmon* <i>tarragon chimichurri</i>	37
Fish of the Day*	MARKET
Cold Water Lobster Tail	MARKET
Prime Double-Cut Pork Chop*	36
<i>serrano peach BBQ sauce, balsamic glaze</i>	
Chicken Fried Filet Mignon	20
Charred Cauliflower Steak <small>VEGAN</small>	21

STEAKS

*served with whipped potatoes, sugar snap peas, off-the-cob
cream corn, ripe tomatoes and spring onions*

Filet Mignon*	6 oz	42
Filet Mignon*	8 oz	46
Filet Mignon "Baseball Cut"	10 oz	52
Tomahawk Ribeye*	32 oz	95
USDA Prime Bone In Ribeye*	18 oz	59
USDA Prime Boneless Ribeye*	22 oz	62

USDA Prime New York Strip*	16 oz	54
Ribeye Cap <i>hand-rolled spinalis, Neuske's bacon</i>	7 oz	52
Eye of Ribeye Pepper Steak	10 oz	44
Strip "Filet"	8 oz	46

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

STEAKHOUSE BURGERS

FEATURING 100% CERTIFIED ANGUS BEEF®
served with fries

Prime Burger* <i>4-yr aged cheddar, lemon aioli</i>	19
Truffled Mushroom Burger <i>Portabella mushrooms, King's butter, yellow onion</i>	22
Bacon Gouda Melt <i>Texas toast, smoked gouda, Neuske's bacon</i>	20
Crispy Veggie Burger <small>VEGAN</small> <i>Lentil cake, lettuce, red onion, pickle</i>	18

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

SIDES

Off-the-Cob Cream Corn	10
Roasted Mushrooms	11
Fresh Asparagus	12
Mashed Potatoes	10
Fried Brussels Sprouts	12
Lobster Macaroni & Cheese	20

CURBSIDE PICK-UP AVAILABLE | VISIT 3FORKS.COM

**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.*



Featured Wines by the Glass

Select Premium Pours by ▼ CORAVIN®

WHITE, SPARKLING & ROSE

Emiliana Natura Un-Oaked Chardonnay	10	Santa Margherita Pinot Grigio	16
Sonoma-Cutrer Chardonnay	16	Chateau Ste. Michelle Riesling	10
Francis Coppola Votre Santé Chardonnay	12	Craggy Range Te Muna Rd Sauvignon Blanc	14
Rombauer Vineyards Chardonnay ▼	22	Cakebread Sauvignon Blanc ▼	20
Conundrum White Blend	15	Chandon Brut Sparkling	15
King Estate Signature Collection Pinot Gris	12	La Marca Prosecco Sparkling	11
		Studio by Miraval Rose	12

RED

The Seeker Cabernet Sauvignon	10	Acrobat Pinot Noir	16
H3 by Columbia Crest Cabernet Sauvignon	12	Meiomi Pinot Noir	14
Beringer Knights Valley Cabernet Sauvignon	16	Chloe Pinot Noir	10
JUSTIN Winery Cabernet Sauvignon	19	Kosta Browne Pinot Noir ▼	45
Stag's Leap 'Artemis' Cabernet Sauvignon ▼	34	Gnarly Head Old Vine Zinfandel	10
Alamos Malbec	10	Conundrum Red Blend	15
Frei Brothers Reserve Merlot	15	Paraduxx Proprietary Red Blend	18
Wente Sandstone Merlot	11	Orin Swift '8 Years in the Desert' Blend ▼	25

Cocktails

Bee My Honey <i>The Botanist Gin, St. Elder Elderflower Liqueur, Monin Honey Syrup, pineapple juice & fresh lemon poured over lavender & pineapple for an infusion of flavor</i>	15	Manhattan <i>Woodford Reserve Bourbon, maple syrup, sweet vermouth, Angostura bitters, Pig Candy</i>	12
Le Rendezvous <i>Rémy Martin VSOP Cognac, Licor 43, Monin Agave Nectar, pineapple juice, Angostura Bitters, fresh lime & orange juices poured over fresh pineapple, orange peel and cinnamon for an enhanced flavor</i>	15	The New Fashioned <i>Bastille Hand-Crafted French Whisky, Luxardo Maraschino Liqueur, orange bitters, Luxardo Maraschino cherry & orange bitters-infused ice</i>	12
Classic Negroni <i>The Botanist Gin, Vya Sweet Vermouth, Campari, fresh orange</i>	12	Old Fashioned <i>Woodford Reserve Bourbon, simple syrup, Peychaud's Bitters, chilled and served over a III Forks stamped cube</i>	13
Tito's Handmade Martini <i>Tito's Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olive</i>	13	Blackberry Smash <i>Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin blackberry purée, Topo Chico</i>	12
Ketel One Mule <i>Ketel One Vodka, ginger beer, fresh lime juice</i>	12	Perfect Patrón Margarita <i>Patrón Silver Tequila, Patrón Citrónge Liqueur, fresh sweet and sour, orange juice</i>	13
The Jasmine <i>Grey Goose Vodka, Solerno Blood Orange Liqueur, rosé water syrup, fresh lemon juice</i>	12	Tangarita <i>Herradura Reposado Tequila, Cointreau, Mango Real, fresh lime juice, tamarind nectar</i>	12
Love Potion <i>Housemade strawberry infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin agave nectar, mint</i>	13	Garden Party <i>The Botanist Gin, Aperol, fresh lemon juice, fresh basil, Lunetta Prosecco</i>	13
Ports O'Call <i>Mount Gay Black Barrel Rum, Taylor Tawny Port, Peach Real, Monin orange syrup, lemon juice, Angostura bitters</i>	12		