

III FORKS

Beginnings

| | | | |
|---------------------------------|----|--|----|
| Shrimp Cocktail* | 22 | III Forks Salad | 13 |
| Crabcake Creole beurre blanc | 23 | toasted pecans, blue cheese, Granny Smith apples, maple pecan vinaigrette | |
| Spinach Dip VEGETARIAN | 18 | Wedge Salad | 13 |
| | | Caesar Salad | 13 |

Steaks

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

| | | | | | |
|------------------------------|-------|-----|--------------------------------------|-------|----|
| Filet Mignon* | 6 oz | 46 | USDA Prime Boneless Ribeye* | 22 oz | 66 |
| Filet Mignon* | 8 oz | 49 | USDA Prime New York Strip* | 16 oz | 57 |
| Filet Mignon* "Baseball Cut" | 10 oz | 56 | Ribeye Cap* | 7 oz | 54 |
| Tomahawk Ribeye* | 32 oz | 125 | hand-rolled spinalis, Neuske's bacon | | |
| USDA Prime Bone In Ribeye* | 18 oz | 65 | Eye of Ribeye Pepper Steak* | 10 oz | 46 |
| | | | Strip "Filet" | 8 oz | 48 |

CERTIFIED ANGUS BEEF® PRIME 42 DAY DRY AGE

| | | |
|-------------------------|-------|-----|
| Bone In New York Strip* | 18 oz | 98 |
| Bone In Ribeye* | 28 oz | 145 |

DURHAM RANCH WAGYU BY THE STRUBE FAMILY

| | | |
|------------------|-------|-----|
| New York Strip* | 18 oz | 115 |
| Bone In Ribeye* | 24 oz | 159 |
| Tomahawk Ribeye* | 46 oz | 215 |

BUTTERS & CROWNS

| | | | |
|---|----|--|----|
| Oscar Style | 16 | King's Butter | 12 |
| jumbo lump crab, asparagus, hollandaise | | black truffles, garlic, honey, foie gras | |
| Blue Cheese Crown | 8 | Parmesan Crust | 9 |
| roasted garlic, bordelaise | | | |

Seafood & Local Favorites

| | | | |
|---------------------------------------|-----|---|----|
| Atlantic Salmon* tarragon chimichurri | 39 | Prime Double-Cut Pork Chop* | 39 |
| Fish of the Day* | MKT | serrano peach BBQ sauce, balsamic glaze | |
| Cold Water Lobster Tail* | MKT | Chicken Fried Filet Mignon* | 26 |
| | | Charred Cauliflower Steak VEGAN | 26 |

Steakhouse Burgers

FEATURING 100% CERTIFIED ANGUS BEEF®
Served with fries

| | | | |
|---|----|---|----|
| Prime Burger* | 22 | Bacon Gouda Melt* | 23 |
| 4 yr aged cheddar, lemon aioli | | Texas toast, smoked gouda, Neuske's bacon | |
| Truffled Mushroom Burger* | 25 | Crispy Veggie Burger VEGAN | 20 |
| Portabella mushrooms, King's butter, yellow onion | | Lentil cake, lettuce, red onion, pickle | |

Sides

| | | | |
|------------------------|----|------------------------|----|
| Off-the-Cob Cream Corn | 12 | Fried Brussels Sprouts | 13 |
| Sautéed Mushrooms | 12 | Mashed Potatoes | 10 |
| Fresh Asparagus | 14 | Lobster Mac & Cheese | 20 |
| Seasonal Vegetables | 12 | | |

PRIVATE DINING ROOMS AVAILABLE

Call us and let our culinary team prepare the perfect menu for your special occasion.

**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.*

III FORKS

Featured Wines by the Glass

Select Premium Pours by  CORAVIN®







Sparkling & Rosé

| | |
|---------------------------|-----------|
| La Vieile Ferme Brut | Sparkling |
| Gratien & Meyer Rosé Brut | Sparkling |
| Risata Moscato D'Asti | Moscato |
| STUDIO by Miraval | Rosé |

White

| | |
|-----------------------------------|---|
| Thomas Schmitt Estate Bottled QbA | Riesling |
| Pierre Sparr | Pinot Gris |
| Loveblock | Sauvignon Blanc |
| Cakebread | Sauvignon Blanc  |
| Conondrum | Blend |
| Sea Sun | Chardonnay |
| Quilt | Chardonnay |
| Flowers | Chardonnay |
| DAOU Family 'Reserve' | Chardonnay  |

Red

| | | | |
|----|------------------------------------|--|----|
| 11 | Purple Cowboy | Cabernet Sauvignon | 10 |
| 14 | Hess Collection 'Shirtail Ranches' | Cabernet Sauvignon | 16 |
| 13 | The Critic | Cabernet Sauvignon | 19 |
| 13 | Austin Hope | Cabernet Sauvignon | 25 |
| | Cuttings | Cabernet Sauvignon  | 27 |
| | Hess Collection 'Lion Tamer' | Cabernet Sauvignon  | 30 |
| 14 | Knotty Vines | Pinot Noir | 11 |
| 13 | Benton Lane | Pinot Noir | 15 |
| 16 | Walt 'Blue Jay' | Pinot Noir | 19 |
| 21 | Belle Glos 'Las Alturas' | Pinot Noir  | 24 |
| 16 | Clos Cantenac 'Petit Cantenac' | Bordeaux  | 37 |
| 10 | Decoy by Duckhorn | Merlot | 13 |
| 17 | Emmolo | Merlot  | 23 |
| 23 | Conondrum Red | Blend | 16 |
| 26 | Paraduxx Proprietary Red | Blend | 22 |
| | Alta Vista 'Estate' | Malbec | 14 |
| | Inkblot | Cabernet Franc | 18 |
| | Caymus-Suisan 'Grand Durif' | Petite Sirah  | 27 |

Whiskies of the World

| | | | |
|---|----|--|----|
| Rye's & Grind | 14 | Islay Mist | 15 |
| Basil Hayden's Dark Rye Whiskey, Monin Agave Nectar, Fee Brothers Aztec Chocolate Bitters served over a large cold brew coffee ice cube | | Laphroaig 10 Yr. Islay Single Malt Scotch Whisky, Combier Crème de Mûre Liqueur, Liber & Co. Fiery Ginger Syrup, fresh lemon juice | |
| Japanese Gold Rush | 14 | | |
| Suntory Toki Japanese Whisky, honey, fresh lemon juice | | | |

Cocktails

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| The Pour Over - Bee My Honey | 15 | Ketel One Mule | 13 |
| The Botanist Gin, St. Elder Elderflower Liqueur, Monin Honey Syrup, pineapple juice & fresh lemon poured over lavender & pineapple for an infusion of flavor | | Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice | |
| The Pour Over - Le Rendezvous | 15 | Classic Sidecar | 15 |
| Rémy Martin VSOP Cognac, Monin Agave Nectar, Licor 43, pineapple juice, Angostura Bitters, lime & orange juices poured over fresh pineapple, orange peel and cinnamon for an enhanced flavor | | Remy Martin VSOP, Cointreau Orange Liqueur, fresh lemon juice | |
| Aperol Spritz | 14 | Garrison Brothers Old Fashioned | 17 |
| Aperol, Lunetta Prosecco, club soda | | Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup served over a III Forks stamped cube | |
| Tito's Handmade Martini | 14 | Blackberry Smash | 13 |
| Tito's Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olive | | Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry Purée, Topo Chico | |
| The Jasmine | 13 | The Grand Margarita | 15 |
| Belvedere Vodka, Solerno Blood Orange Liqueur, rose water syrup, fresh lemon juice | | Don Julio Silver Tequila, Grand Marnier Liqueur, fresh lime juice, Monin Agave Nectar, orange juice | |
| Love Potion | 15 | Spicy Strawberry Margarita | 13 |
| Housemade strawberry infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin Agave Nectar, mint | | Casamigos Blanco Tequila, fresh lime juice, simple syrup, Strawberry Real, Monin Jalapeño | |
| Manhattan | 13 | Floradora | 13 |
| Woodford Reserve Bourbon, sweet vermouth, Angostura and Peychaud's Bitters, Pig Candy | | Gunpowder Irish Gin, Monin Raspberry Syrup, fresh lime juice, Q Ginger Ale | |
| | | Rum Cobbler | 13 |
| | | Don Q Reserva 7 Rum, fresh lemon juice, blackberries, orange, simple syrup | |