



EASTER 2022

Brunch Selections

Available until 3:00 p.m.

Served with assorted breakfast breads fresh from our local bakery

\$55 per person

CHOICE OF

Steak & Eggs

8oz Teres Major with two fried eggs

Filet Mignon Benedict

poached eggs with hollandaise, asparagus, and fingerling potatoes

Crabcake Benedict

poached eggs with hollandaise, asparagus, and fingerling potatoes

Lobster Tail Benedict

poached eggs with hollandaise, asparagus, and fingerling potatoes

Brunch Cocktails

Bloody Mary

spicy Bloody Mary mix, Tito's Handmade Vodka

14

Mimosa

fresh-squeezed orange juice, sparkling wine

10

Beginnings

Shrimp Cocktail*

23

Crabcake *Creole beurre blanc*

23

Spinach Dip VEGETARIAN

19

III Forks Salad

toasted pecans, blue cheese, Granny Smith apples, maple pecan vinaigrette

14

Wedge Salad

14

Asparagus Soup

12

Steaks

Filet Mignon*

6 oz 48

Filet Mignon*

8 oz 51

Filet Mignon* "Baseball Cut"

10 oz 58

Tomahawk Ribeye*

32 oz 130

USDA Prime Boneless Ribeye*

22 oz 68

USDA Prime Bone-In Ribeye*

18 oz 67

USDA Prime New York Strip*

16 oz 59

BUTTERS & CROWNS

Oscar Style *jumbo lump crab, asparagus, hollandaise*

16

King's Butter *black truffles, garlic, honey, foie gras*

14

Blue Cheese Crown *roasted garlic, bordelaise*

9

Parmesan Crust

9

Seafood & Local Favorites

Atlantic Salmon* *tarragon chimichurri*

39

Cold Water Lobster Tail

MARKET

Charred Cauliflower Steak VEGAN

28

Prime Double-Cut Pork Chop

39

Sides

Fresh Asparagus

14

Mashed Potatoes

10

Off-the-Cob Cream Corn

12

Fried Brussels Sprouts

14

Sautéed Mushrooms

12

Lobster Mac & Cheese

22

Seasonal Vegetables

12

*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®






Sparkling & Rosé

Lucien Albrecht Brut Crémant D'Alsace Sparkling	12
Gratien & Meyer Rosé Brut Sparkling	14
Risata Moscato D'Asti Moscato	13
STUDIO by Miraval Rosé	13

White

Thomas Schmitt Estate Bottled QbA Riesling	14
Ferrari-Carano Pinot Grigio	14
Dog Point Sauvignon Blanc	16
Cakebread Sauvignon Blanc 	21
Sea Sun Chardonnay	12
Davis Bynum 'River West Vineyard' Chardonnay	17
Flowers Chardonnay	23
Chalk Hill Estate Chardonnay 	26

Red

Purple Cowboy Cabernet Sauvignon	12
Hess Collection 'Shirtail Ranches' Cabernet Sauvignon	16
Treana Cabernet Sauvignon	19
Austin Hope Cabernet Sauvignon	25
Hess Collection 'Lion Tamer' Cabernet Sauvignon 	30
Adaptation Cabernet Sauvignon 	39
Knotty Vines Pinot Noir	11
Benton Lane Pinot Noir	15
Walt 'Blue Jay' Pinot Noir	19
Belle Glos 'Clark & Telephone' Pinot Noir 	24
Clos Cantenac 'Petit Cantenac' Bordeaux 	37
Decoy by Duckhorn Merlot	13
Swanson Merlot 	23
Conundrum Red Blend	16
Paraduxx Proprietary Red Blend	24
Alta Vista 'Estate' Malbec	14
Inkblot Cabernet Franc	18

A French Connection

Classic Sidecar Remy Martin VSOP, Cointreau Orange Liqueur, fresh lemon juice	15	Twisted Cosmo Crush The Botanist Gin, Cointreau Orange Liqueur, fresh lime juice, simple syrup with a Monin Hibiscus Syrup and cranberry granita	16
Grand 75 Grand Marnier, Lucien Albrecht Brut, fresh lemon juice, simple syrup	16		

Cocktails

Aperol Spritz Aperol, Lunetta Prosecco, club soda	14	Blackberry Smash Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry Purée, Topo Chico	13
Tito's Handmade Martini Tito's Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olive	14	The Grand Margarita Don Julio Silver Tequila, Grand Marnier Liqueur, fresh lime juice, Monin Agave Nectar, orange juice	15
Love Potion Housemade strawberry infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin agave nectar, mint	15	Spicy Strawberry Margarita Casamigos Blanco Tequila, fresh lime juice, simple syrup, Strawberry Real, Monin Jalapeño	13
Manhattan Woodford Reserve Bourbon, sweet vermouth, Angostura and Peychaud's Bitters, Pig Candy	13	Floradora Gunpowder Irish Gin, Monin Raspberry Syrup, fresh lime juice, Q Ginger Ale	13
Ketel One Mule 13 Ketel One Vodka, Fever-Tree ginger beer, fresh lime juice	13	Rum Cobbler Don Q Reserva 7 Rum, fresh lemon juice, blackberries, orange, simple syrup	13
Garrison Brothers Old Fashioned Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup served over a III Forks stamped cube	17		

