

III FORKS

Beginnings

Shrimp Cocktail*	24	III Forks Salad	15
Crabcake Creole beurre blanc	24	toasted pecans, blue cheese, Granny Smith apples, maple pecan vinaigrette	
Spinach & Artichoke Dip <small>VEGETARIAN</small>	21	Wedge Salad	15
Calamari marinara, Thai chili	23	Caesar Salad	14
Onion Rings	15	French Onion Soup	12

Steaks

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

Filet Mignon*	6 oz	51	USDA Prime Boneless Ribeye*	22 oz	71
Filet Mignon*	8 oz	54	USDA Prime New York Strip*	16 oz	62
Filet Mignon* "Baseball Cut"	10 oz	61	Ribeye Cap*	7 oz	59
Tomahawk Ribeye*	32 oz	135	hand-rolled spinalis, Neuske's bacon		
USDA Prime Bone In Ribeye*	18 oz	69	Eye of Ribeye Pepper Steak*	10 oz	49
			Strip "Filet"*	8 oz	49

CERTIFIED ANGUS BEEF® PRIME 42 DAY DRY AGE

Bone In New York Strip*	18 oz	110
Bone In Ribeye*	28 oz	159

DURHAM RANCH WAGYU BY THE STRUBE FAMILY

New York Strip*	18 oz	125
Bone In Ribeye*	24 oz	169
Tomahawk Ribeye*	46 oz	225

BUTTERS & CROWNS

Oscar Style jumbo lump crab, asparagus, hollandaise	16	King's Butter black truffles, garlic, honey, foie gras	15
Blue Cheese Crown roasted garlic, bordelaise	9	Parmesan Crust	9

Seafood & Local Favorites

Atlantic Salmon* tarragon chimichurri	42	Steak Frites	32
Chilean Seabass	MKT	Petite Tender, Garrison Brothers Tarragon Butter, Fries	
Fish of the Day*	MKT	Prime Double-Cut Pork Chop*	39
Cold Water Lobster Tail*	MKT	serrano peach BBQ sauce, balsamic glaze	
		Chicken Fried Filet Mignon*	29
		Charred Cauliflower Steak <small>VEGAN</small>	29

Steakhouse Burgers

FEATURING 100% CERTIFIED ANGUS BEEF®

Served with fries

Prime Burger*	25	Bacon Gouda Melt*	26
4 yr aged cheddar, lemon aioli		Texas toast, smoked gouda, Neuske's bacon	
Truffled Mushroom Burger*	28	Crispy Veggie Burger <small>VEGETARIAN</small>	22
Portabella mushrooms, King's butter, yellow onion		Lentil cake, lettuce, red onion, pickle	

Sides

Off-the-Cob Cream Corn	13	Fried Brussels Sprouts	15
Sautéed Mushrooms	13	Mashed Potatoes	10
Fresh Asparagus	15	Lobster Mac & Cheese	24
Seasonal Vegetables	14		

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.

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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, by Odette 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

Summer Spectacular

Sparkling Paloma Herradura Reposado Tequila, Q Sparkling Grapefruit	14	Aperol Spritz Aperol, Lunetta Prosecco, Q Club Soda	14
Gunpowder G&T Gunpowder Irish Gin, Q Classic Tonic	14		

Cocktails

Tito's Handmade Martini Tito's Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olive	14	Blackberry Smash Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry Purée, Topo Chico	13
Love Potion Housemade strawberry infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin Agave Nectar, mint	15	The Grand Margarita Don Julio Silver Tequila, Grand Marnier Liqueur, fresh lime juice, Monin Agave Nectar, orange juice	15
Manhattan Woodford Reserve Bourbon, sweet vermouth, Angostura and Peychaud's Bitters, Pig Candy	13	Spicy Strawberry Margarita Casamigos Blanco Tequila, fresh lime juice, simple syrup, Strawberry Real, Monin Jalapeño	13
Ketel One Mule Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice	13	Floradora Gunpowder Irish Gin, Monin Raspberry Syrup, fresh lime juice, Q Ginger Ale	13
Garrison Brothers Old Fashioned Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup served over a III Forks stamped cube	17	Rum Cobbler Don Q Reserva 7 Rum, fresh lemon juice, blackberries, orange, simple syrup	13
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 Monin Hibiscus Syrup and cranberry granita	16