

III FORKS

Beginnings

Shrimp Cocktail*	24	III Forks Salad	16
Crabcake Creole beurre blanc	24	toasted pecans, blue cheese, Granny Smith apples, maple pecan vinaigrette	
Spinach & Artichoke Dip VEGETARIAN	23	Wedge Salad	16
Calamari marinara, Thai chili	24	Caesar Salad	16
Onion Rings	16	French Onion Soup	12

Steaks

Filet Mignon* 6 oz.	54	8 oz.	57	USDA Prime Boneless Ribeye*	16 oz	73
Filet Mignon* "Baseball Cut"	10 oz		64	USDA Prime New York Strip*	16 oz	72
Tomahawk Ribeye*	32 oz		140	Ribeye Cap*	7 oz	59
USDA Prime Bone-In Ribeye*	24 oz		89	hand-rolled spinalis, Neuske's bacon		
Strip "Filet"* 8 oz			49	Eye of Ribeye Pepper Steak*	10 oz	52

Served with flamed Jack Daniels Bottled-In-Bond Bourbon Infused Maldon Salt

CERTIFIED ANGUS BEEF® PRIME 42 DAY DRY AGE

Bone-In New York Strip*	18 oz	115
Bone-In Ribeye	28 oz	164

DURHAM RANCH WAGYU BY THE STRUBE FAMILY

New York Strip*	18 oz	130
Bone-In Ribeye*	24 oz	174

BUTTERS & CROWNS

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

Seafood & Local Favorites

Atlantic Salmon* tarragon chimichurri	42	Steak Frites	34
Chilean Seabass	56	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*	34
		Charred Cauliflower Steak VEGAN	29

Steakhouse Burgers

FEATURING 100% CERTIFIED ANGUS BEEF®

Served with fries

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

Sides

Off-the-Cob Cream Corn	14	Fried Brussels Sprouts	16
Sautéed Mushrooms	14	Mashed Potatoes	12
Fresh Asparagus	16	Lobster Mac & Cheese	26
Seasonal Vegetables	15		

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	13
Gratien & Meyer Rosé Brut	Sparkling	14
Ceretto I Vignaioli di Santo Stefano	Moscato d' Asti	16
STUDIO by Miraval	Rosé	13

White

Thomas Schmitt Estate Bottled QbA	Riesling	14
Ferrari-Carano	Pinot Grigio	14
Emmolo	Sauvignon Blanc	16
Shaw + Smith	Sauvignon Blanc 	24
Sea Sun	Chardonnay	12
Chalk Hill Russian River	Chardonnay	17
Flowers	Chardonnay	23
PlumpJack Winery	Chardonnay 	28

Red

Purple Cowboy	Cabernet Sauvignon	12
Hess Collection 'Shirtail Ranches'	Cabernet Sauvignon	16
Treana	Cabernet Sauvignon	19
Austin Hope	Cabernet Sauvignon	25
Faust	Cabernet Sauvignon 	33
JUSTIN Winery, Isosceles	Cabernet Sauvignon 	35
Adaptation, by Odette	Cabernet Sauvignon 	40
Knotty Vines	Pinot Noir	11
Benton Lane	Pinot Noir	16
Walt 'Blue Jay'	Pinot Noir	19
Belle Glos 'Clark & Telephone'	Pinot Noir 	24
Decoy by Duckhorn	Merlot	13
Clos Pegase Estate 'Mitsuko Vineyard'	Merlot 	23
Conundrum Red	Blend	16
Paraduxx Proprietary Red	Blend 	25
Alta Vista 'Estate'	Malbec	14
Inkblot	Cabernet Franc	18

COCKTAILS

STRAIGHT UP

Tito's Handmade Martini Tito's Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olives 15

Empress Martini Empress 1908 Gin, Lillet Blanc 15

Cosmopolitan Wheatley Vodka, Cointreau Orange Liqueur, fresh lime juice, cranberry juice 15

Garrison Brothers Old Fashioned Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup 18

Ketel One Mule Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice 13

Love Potion Housemade strawberry infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin Agave Nectar, mint 16

Manhattan Woodford Reserve Bourbon, Carpano Antica Sweet Vermouth, Angostura and Peychaud's Bitters, Pig Candy 14

Aperol Spritz Aperol, Lunetta Prosecco, Q Club Soda 15

Blackberry Smash Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry Purée, Topo Chico 14

The Grand Margarita Don Julio Silver Tequila, Grand Marnier Orange Liqueur, fresh lime juice, Monin Agave Nectar, orange juice 16

Añejo Old Fashioned Azuñia Añejo Reserved Tequila, Azuñia Agave Syrup, Angostura Bitters, Fee Brothers Orange Bitters 17

Berry Tea Punch Don Q Reserva 7 Rum, Raspberry Reäl, fresh lemon juice, black tea 13

Gunpowder G&T Gunpowder Irish Gin, Q Classic Tonic 14

Classic Sidecar Remy Martin VSOP, Cointreau Orange Liqueur, fresh lemon juice 15

Bee's Knees The Botanist Gin, Cointreau Orange Liqueur, fresh lemon juice, Peach Reäl, Monin Honey Syrup, orange juice 15