

BEGINNINGS

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

STEAKS

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

WAGYU	CLASSICS	DRY AGED
DURHAM RANCH WAGYU BY THE STRUBE FAMILY	Filet Mignon* 6 oz 54 8 oz 57 10 oz Filet Mignon* “Baseball Cut” 64 Strip “Filet”* 8 oz 49 USDA Prime Boneless Ribeye* 16 oz 73 USDA Prime NY Strip* 16 oz 72 Ribeye Cap* 7 oz 59 hand-rolled spinalis, Neuske’s bacon Eye of Ribeye Pepper Steak* 10 oz 52	CERTIFIED ANGUS BEEF® PRIME 42 DAY
NY Strip* 18 oz 130 Bone-In Ribeye* 24 oz 174		Bone-In NY Strip* 18 oz 115 Bone-In Ribeye* 28 oz 164
Served with flamed Jack Daniels Bottled-In-Bond Bourbon Infused Maldon Salt		Served with flamed Jack Daniels Bottled-In-Bond Bourbon Infused Maldon Salt
	BONE-IN	
	Tomahawk Ribeye* 32 oz 140 USDA Prime Bone-In Ribeye* 24 oz 89	

BUTTERS & CROWNS

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

Atlantic Salmon* 42 tarragon chimichurri	Steak Frites 34 Petite Tender, Garrison Brothers Tarragon Butter, Fries
Chilean Seabass* 56	Prime Double-Cut Pork Chop* 39 serrano peach BBQ sauce, balsamic glaze
Fish of the Day* MKT	Chicken Fried Filet Mignon* 34
Cold Water Lobster Tail* MKT	Charred Cauliflower Steak 29 VEGAN

STEAKHOUSE BURGERS

FEATURING 100% CERTIFIED ANGUS BEEF®
Served with fries

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

SIDES

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

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.*

Featured Wines by the Glass

SPARKLING & ROSÉ

SPARKLING

Lucien Albrecht ‘Brut’, <i>Crémant d’Alsace</i>	12
Gratien & Meyer ‘Brut Rosé’, <i>Crémant de Loire</i>	14

MOSCOTO

i Vignaioli di Santo Stefano by Ceretto, <i>d’Asti</i>	16
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ROSÉ

STUDIO by Miraval, <i>France</i>	13
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WHITE

CHARDONNAY

Sea Sun, <i>California</i>	12
Chalk Hill, <i>Russian River</i>	17
Flowers, <i>Sonoma Coast</i>	23

SAUVIGNON BLANC

Emmolo, <i>California</i>	16
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PINOT GRIGIO

Ferrari-Carano, <i>Russian River Valley</i>	14
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RIESLING

Thomas Schmitt ‘Estate Bottled QbA, <i>Mosel</i>	14
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RED

CABERNET SAUVIGNON

Purple Cowboy, <i>Paso Robles</i>	12
Hess ‘Shirtail Ranch’, <i>North Coast</i>	16
Treana, <i>Paso Robles</i>	19
Austin Hope, <i>Paso Robles</i>	25

PINOT NOIR

Knotty Vines, <i>California</i>	11
Benton Lane, <i>Willamette Valley</i>	16
Walt ‘Blue Jay’, <i>Anderson Valley</i>	19



CORAVIN®

PREMIUM POURS

CHARDONNAY

PlumpJack Winery, <i>Napa Valley</i>	28
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SAUVIGNON BLANC

Shaw + Smith, <i>Adelaide, Australia</i>	24
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PINOT NOIR

Belle Glos 'Clark & Telephone', <i>Santa Maria Valley</i>	24
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MERLOT

Clos Peagse Estate ‘Mitsuko Vineyard’, <i>Napa Valley</i>	23
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CABERNET SAUVIGNON

Faust, <i>Napa</i>	33
Justin ‘Isosceles’, <i>Paso Robles</i>	35
Adaptation, by Odette, <i>Napa Valley</i>	40

RED BLEND

Paraduxx, <i>Napa Valley</i>	25
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MERLOT

Decoy by Duckhorn, <i>Sonoma County</i>	13
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RED BLEND

Conundrum, <i>California</i>	16
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MALBEC

Alta Vista ‘Estate’, <i>Mendoza</i>	14
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CAB FRANC

Inkblot, <i>Lodi</i>	18
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COCKTAILS

FEATURED SIDECARS

Classic Sidecar	Remy Martin VSOP, Cointreau Orange Liqueur, fresh lemon juice	15
Strawberry Rose Sidecar	Remy Martin VSOP, Cointreau Orange Liqueur, Monin Strawberry Rose Syrup, fresh lemon juice, Lunetta Prosecco	16
Grand Sidecar	Grand Marnier Louis Alexandre, Longbranch Bourbon, fresh lemon juice, simple syrup	17

Garrison Brothers Old Fashioned	Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup	18
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Ketel One Mule	Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice	13
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Cosmopolitan	Wheatley Vodka, Cointreau Orange Liqueur, fresh lime juice, cranberry juice	15
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Tito’s Handmade Martini	Tito’s Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olives	15
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Love Potion	Housemade strawberry infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin Agave Nectar, mint	16
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Manhattan	Woodford Reserve Bourbon, Carpano Antica Sweet Vermouth, Angostura and Peychaud’s Bitters, Pig Candy	14
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Aperol Spritz	Aperol, Lunetta Prosecco, Q Club Soda	15
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Blackberry Smash	Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry Purée, Topo Chico	14
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The Grand Margarita	Don Julio Silver Tequila, Grand Marnier Orange Liqueur, fresh lime juice, Monin Agave Nectar, orange juice	16
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Añejo Old Fashioned	Azuñia Añejo Reserved Tequila, Azuñia Agave Syrup, Angostura Bitters, Fee Brothers Orange Bitters	17
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Berry Tea Punch	Don Q Reserva 7 Rum, Raspberry Reäl, fresh lemon juice, black tea	13
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Gunpowder G&T	Gunpowder Irish Gin, Q Classic Tonic	14
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Bee’s Knees	The Botanist Gin, fresh lemon juice, Peach Reäl, Monin Honey Syrup, orange juice	15
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