

BEGINNINGS

- Ahi Tuna | 24
- Shrimp Cocktail* | 24
- Crabcake | 24
creole beurre blanc
- Chilled Seafood Platter | MKT
- Calamari | 24
marinara, Thai chili

- Scallops | 36
with bacon jam
- Spinach & Artichoke Dip | 23
VEGETARIAN
- Chicken Fried Lobster | 38
- Onion Rings | 16
- Beef Croustades | 22

- III Forks Salad | 16
toasted pecans, blue cheese, Granny Smith apples, maple pecan vinaigrette
- Wedge Salad | 16
- Caesar Salad | 16
- French Onion Soup | 12
- Lobster Bisque | 18

STEAKS

AMERICAN WAGYU

DURHAM RANCH WAGYU
BY THE STRUBE FAMILY

- NY Strip* 18 oz | 130
- Bone-In Ribeye* 24 oz | 174

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

JAPANESE WAGYU

A5 MIYAZAKI GYU

- Striploin* | 28 /oz
- Filet Mignon* | 34 /oz

† sizes based on availability

CLASSICS

- Filet Mignon* 6 oz | 54 8 oz | 57
- 10 oz Filet Mignon* “Baseball Cut” | 64

- Strip “Filet”* 8 oz | 49
- USDA Prime NY Strip* 16 oz | 72

- USDA Prime Boneless Ribeye* 16 oz | 73

Ribeye Cap* 7 oz | 59
hand-rolled spinalis, Nueske’s bacon

- Eye of Ribeye Pepper Steak* 10 oz | 52

BONE-IN

- Tomahawk Ribeye* 32 oz | 140
- USDA Prime Bone-In Ribeye* 24 oz | 89

DRY AGED

CERTIFIED ANGUS BEEF®
PRIME 75 DAY

- 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*

BUTTERS & CROWNS

- Oscar Style | 16
jumbo lump crab, asparagus, hollandaise
- Blue Cheese Crown | 9
roasted garlic, bordelaise
- Lobster Tail | MKT
cold water, drawn butter
- King’s Butter | 16
black truffles, honey, foie gras

SEAFOOD & SPECIALITIES

- Atlantic Salmon* | 42
tarragon chimichurri
- Chilean Seabass* | 56
- Fish of the Day* | MKT
- Roasted Chicken | 32
- Steak Frites | 34
Petite Tender, Garrison Brothers Tarragon Butter, Fries
- Prime Double-Cut Pork Chop* | 39
serrano peach BBQ sauce, balsamic glaze
- Chicken Fried Filet Mignon* | 34
- Charred Cauliflower Steak | 29
VEGAN

STEAKHOUSE BURGERS

FEATURING 100% CERTIFIED ANGUS BEEF®
Served with fries

- Prime Burger* | 26
4 yr aged cheddar, lemon aioli
- 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 | Sautéed Spinach 13 | Fried Brussels Sprouts 16
- Mashed Potatoes 12 | Lobster Mac & Cheese 26 | Six Cheese Potatoes 16

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>	13
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

COCKTAILS

BOURBON LEGENDS

Garrison Brothers Old Fashioned	Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup	19
The Russell’s Lion’s Tale	Wild Turkey Rare Breed Rye Whiskey, St. Elizabeth Allspice Dram, fresh lime juice, simple syrup, Fee Brothers Orange Bitters	19
Old Forester 1870 Whiskey Sour	Old Forester 1870 Original Batch Bourbon, fresh lemon juice, simple syrup, topped with Conundrum Red Blend	19
Ketel One Mule	Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice	13
Cosmopolitan	Wheatley Vodka, Cointreau Orange Liqueur, fresh lime juice, cranberry juice	15
Tito’s Handmade Martini	Tito’s Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olives	15
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
Bee’s Knees	The Botanist Gin, fresh lemon juice, Peach Reäl, Monin Honey Syrup, orange juice	15
Classic Sidecar	Remy Martin VSOP, Cointreau Orange Liqueur, fresh lemon juice	15



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

Faust, <i>Napa Valley</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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