

## BEGINNINGS

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

Diver Scallops | 36  
with bacon jam  
Spinach & Artichoke Dip | 24  
VEGETARIAN  
Chicken Fried Lobster | 39  
Onion Rings | 17  
Beef Croustades | 23

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

SNAKE RIVER FARMS

Gold NY Strip\* 16 oz | 136  
Gold Bone-In Ribeye\* 24 oz | 179

*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 | 55 8 oz | 58  
10 oz Filet Mignon\* "Baseball Cut" | 65

Strip "Filet"\* 8 oz | 49  
USDA Prime NY Strip\* 16 oz | 73

USDA Prime Boneless Ribeye\* 16 oz | 74

Ribeye Cap\* 7 oz | 59  
hand-rolled spinalis, Nueske's bacon  
Eye of Ribeye Pepper Steak\* 10 oz | 53

### BONE-IN

Tomahawk Ribeye\* 32 oz | 142  
USDA Prime Bone-In Ribeye\* 24 oz | 89

### DRY AGED

CERTIFIED ANGUS BEEF®  
PRIME 75 DAY

Bone-In NY Strip\* 18 oz | 116  
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 | 32  
VEGAN

## STEAKHOUSE BURGERS

FEATURING 100% CERTIFIED ANGUS BEEF®  
Served with fries

Prime Burger\* | 27  
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 15 | Sautéed Mushrooms 14 | Fresh Asparagus 17

Seasonal Vegetables 16 | Sautéed Spinach 13 | Fried Brussels Sprouts 16

Mashed Potatoes 12 | Lobster Mac & Cheese 26 | Six Cheese Potatoes 17

### 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>	14
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

Belle Glos 'Oeil de Perdrix', <i>Sonoma County</i>	15
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### WHITE

#### CHARDONNAY

Calera, <i>Central Coast</i>	14
Chalk Hill, <i>Russian River</i>	17
Flowers, <i>Sonoma Coast</i>	23

#### SAUVIGNON BLANC

Cuvaison, <i>Carneros</i>	18
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#### PINOT GRIGIO

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

Dr. Fischer 'Estate', <i>Mosel</i>	15
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### RED

#### CABERNET SAUVIGNON

Hess 'Shirtail Ranches', <i>North Coast</i>	16
Treana, <i>Paso Robles</i>	19
Austin Hope, <i>Paso Robles</i>	25

#### PINOT NOIR

Benton Lane, <i>Willamette Valley</i>	16
Crossbarn by Paul Hobbs, <i>Sonoma Coast</i>	20



### CORAVIN®

#### PREMIUM POURS

#### PINOT NOIR

Belle Glos 'Clark & Telephone', <i>Santa Maria Valley</i>	24
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#### CABERNET SAUVIGNON

Faust, <i>Napa Valley</i>	33
Justin 'Isosceles', <i>Paso Robles</i>	36
Adaptation, by Odette, <i>Napa Valley</i>	40
Caymus, <i>Napa Valley</i>	50

#### RED BLEND

Paraduxx, <i>Napa Valley</i>	29
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#### MERLOT

Decoy by Duckhorn, <i>Sonoma County</i>	16
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#### RED BLEND

Caymus-Suisun 'The Walking Fool', <i>Suisun Valley</i>	18
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#### MALBEC

Vina Cobos 'Felino', <i>Mendoza</i>	16
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#### CHIANTI CLASSICO

Marchesi Antinori Pèppoli, <i>Chianti Classico DOCG</i>	18
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#### PETITE SIRAH

Two Angels, <i>Red Hills, Lake County</i>	15
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## COCKTAILS

### COCKTAILS & CAVIAR

Tito's Handmade Martini Tito's Handmade Vodka, 1888 Hand Pressed Olive Juice, bacon and blue cheese-stuffed olives 17

French 75 Gunpowder Irish Gin, Lunetta Prosecco, fresh lemon juice, simple syrup 16

Kir Royale Lucien Albrecht Crémant d'Alsace Brut, Combiér Crème de Mûre Liqueur 16

Lucien Albrecht Crémant d'Alsace Brut Floral & expressive aromas of apple, peaches & apricots with ripe fruit on the palate 14

Caviar Canapé Petrossian Royal Ossetra Caviar, blini, Crème Fraiche, fresh dill 17

Garrison Brothers Old Fashioned Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup 19

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 La Caza Añejo Tequila, Monin Agave Nectar, Angostura Bitters, Fee Brothers Orange Bitters 17

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

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

Strawberry Rose Sidecar Remy Martin VSOP, Cointreau Orange Liqueur, Monin Strawberry Rose Syrup, fresh lemon juice, Lunetta Prosecco 16  
(Classic Sidecar also available)