

## 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

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

### 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*

### 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*

### JAPANESE WAGYU

A5 MIYAZAKI GYU

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

† sizes based on availability

### 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)	