

BEGINNINGS

Ahi Tuna | 24

Shrimp Cocktail* | 24

Crabcake | 25
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 | 14

STEAKS

AMERICAN WAGYU

SNAKE RIVER FARMS

Gold NY Strip* 16 oz | 139

Gold Bone-In Ribeye* 24 oz | 184

*Served with flamed
Jack Daniel’s Bottled-In-Bond Bourbon
Infused Maldon Salt*

JAPANESE WAGYU

A5 MIYAZAKI GYU

Striploin* | 29 /oz

Filet Mignon* | 36 /oz

† sizes based on availability

CLASSICS

Filet Mignon* 6 oz | 56 8 oz | 59

10 oz Filet Mignon* “Baseball Cut” | 67

Strip “Filet”* 8 oz | 52

USDA Prime NY Strip* 16 oz | 74

USDA Prime Boneless Ribeye* 16 oz | 75

Ribeye Cap* 7 oz | 59

hand-rolled spinalis, Nueske’s bacon

Eye of Ribeye Pepper Steak* 10 oz | 54

BONE-IN

Tomahawk Ribeye* 32 oz | 145

USDA Prime Bone-In Ribeye* 24 oz | 89

DRY AGED

CERTIFIED ANGUS BEEF® BRAND
PRIME 75 DAY

Bone-In NY Strip* 18 oz | 119

Bone-In Ribeye* 28 oz | 165

*Served with flamed
Jack Daniel’s 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

SEAFOOD & SPECIALITIES

Atlantic Salmon* | 43

tarragon chimichurri

Chilean Sea Bass* | 56

Fish of the Day* | MKT

Roasted Chicken | 34

Charred Cauliflower Steak | 32

VEGAN

Chicken Fried Filet Mignon* | 36

Steak Frites | 36

petite tender, Garrison Brothers tarragon butter, fries

Double-Cut Pork Chop* | 42

serrano-peach BBQ sauce, balsamic glaze

Roasted Garlic Bucatini Primavera | 28

heirloom cherry tomatoes, roasted baby carrots, asparagus,
Portobello mushrooms, and fire-roasted red peppers

VEGAN

Braised Wagyu Pappardelle | 45

braised Wagyu short rib, ricotta, truffle

STEAKHOUSE BURGERS

FEATURING 100% CERTIFIED ANGUS BEEF® BRAND

Served with fries

Prime Burger* | 27

4-yr aged cheddar, lemon aioli

Truffled Mushroom Burger* | 28

Portobello 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 15 | Fresh Asparagus 17

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

Mashed Potatoes 14 | Lobster Mac & Cheese 28 | Six Cheese Potatoes 18

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>		15
Gratien & Meyer ‘Brut Rosé’, <i>Crémant de Loire</i>		15

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

ROSÉ		
Belle Glos ‘Oeil de Perdrix’, <i>Sonoma County</i>		15

WHITE

CHARDONNAY		
Flowers, <i>Sonoma Coast</i>		24
Chalk Hill, <i>Russian River</i>		17
Austin by Austin Hope, <i>Paso Robles</i>		15

SAUVIGNON BLANC		
Hubert Brochard, <i>Sancerre</i>		24
Stags’ Leap Winery, <i>Napa Valley</i>		18

PINOT GRIGIO		
Ferrari-Carano, <i>Russian River Valley</i>		15

RIESLING		
Dr. Fischer ‘Estate’, <i>Mosel</i>		15

RED

CABERNET SAUVIGNON		
Austin Hope, <i>Paso Robles</i>		26
Treana, <i>Paso Robles</i>		19
Hess ‘Shirtail Ranches’, <i>North Coast</i>		16

PINOT NOIR		
Crossbarn by Paul Hobbs, <i>Sonoma Coast</i>		18

COCKTAILS

SHAKEN OR STIRRED

Tito’s Handmade Martini	Tito’s Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olives	17
Southern Socialite	Garrison Brothers HoneyDew Bourbon, Aperol, Reäl Strawberry, Bittermens Burlesque Bitters, Lunetta Prosecco	19
Fig Manhattan	Woodford Reserve Double Oaked Bourbon, Carpano Antica Sweet Vermouth, Reäl Fig, Angostura Cocoa Bitters, Luxardo Cherry	19

Garrison Brothers Old Fashioned	Garrison Brothers Small Batch Bourbon, Angostura bitters, simple syrup, Luxardo Cherries	21
<i>Upgrade to Garrison Brothers Balmorhea Bourbon</i>		
Añejo Old Fashioned	La Caza Añejo Tequila, Monin Agave Nectar, Angostura Bitters, Fee Brothers orange bitters	18
Maple Old Fashioned	WhistlePig PiggyBack 100% Rye Whiskey, WhistlePig Barrel-Aged Maple Syrup, Angostura bitters	18
The Grand Margarita	El Tequileño Platinum Blanco Tequila, Grand Marnier Orange Liqueur, fresh lime, Monin Agave Nectar, orange juice	16
Sparkling Hibiscus Margarita	Espolòn Reposado Tequila, Grand Marnier, Monin Hibiscus, fresh lime juice, Fever-Tree Lime Yuzu	16
Tito’s Mule	Tito’s Handmade Vodka, Fever-Tree Ginger Beer, fresh lime juice	15
Love Potion	House-made strawberry-infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin Agave Nectar, mint	16
Espresso Martini	Grey Goose Vodka, Licor 43, Disaronno, Frangelico, Nespresso Espresso	19
Manhattan	Woodford Reserve Bourbon, Carpano Antica Sweet Vermouth, Angostura and Peychaud’s bitters, Pig Candy	16
Blackberry Smash	Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry purée, Topo Chico	15
Bee’s Knees	The Botanist Gin, fresh lemon juice, Peach Reäl, Monin Honey Syrup, orange juice	16
Strawberry Rose Sidecar	Rémy Martin VSOP, Lunetta Prosecco, Cointreau Orange Liqueur, Monin Strawberry Rose Syrup, fresh lemon juice	18
<i>(Classic Sidecar also available)</i>		

III FORKS

CORAVIN®

PREMIUM POURS

PINOT NOIR		
Goldeneye by Duckhorn, <i>Anderson Valley</i>		28
CABERNET SAUVIGNON		
Caymus, <i>Napa Valley</i>		48
Orin Swift Palermo, <i>Napa Valley</i>		45
Justin ‘Isosceles’, <i>Paso Robles</i>		39
Faust, <i>Napa Valley</i>		35
Stags’ Leap Winery, <i>Napa Valley</i>		32
RED BLEND		
Rowen, <i>Sonoma County</i>		28
Leviathan, <i>California</i>		23

MERLOT		
Duckhorn, <i>Napa Valley</i>		22

RED BLEND		
Caymus-Suisun ‘The Walking Fool’, <i>Suisun Valley</i>		18

MALBEC		
Viña Cobos ‘Felino’, <i>Mendoza</i>		16

CHIANTI CLASSICO		
Marchesi Antinori Pèppoli, <i>Chianti Classico DOCG</i>		18

SHIRAZ		
Penfolds Max’s, <i>South Australia</i>		16