

BEGINNINGS

- Ahi Tuna* • 24

Shrimp Cocktail • 24

Crabcake • 24
Creole beurre blanc

Chilled Seafood Platter* • MKT

Calamari • 24
Marinara, Thai chili

Diver Scallops* • 36
Bacon jam
- Spinach & Artichoke Dip • 24 ♦

Chicken Fried Lobster • 39

Onion Rings • 17

Beef Croustades • 23

Wedge Salad • 16

Caesar Salad • 16

French Onion Soup • 12

Lobster Bisque • 18
- III Forks Salad • 16

Toasted pecans, Blue cheese, Granny Smith apples, maple pecan vinaigrette

III F

SEAFOOD & SPECIALTIES

- Atlantic Salmon* • 42
Tarragon chimichurri

Chilean Seabass* • 56

Fish of the Day* • MKT

Roasted Chicken • 32

Cold Water Lobster Tail* • MKT

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 ♦
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III F

STEAKHOUSE BURGERS

featuring 100% Certified Angus Beef® Brand | served with fries

- Prime Burger* • 27
4-yr aged cheddar, lemon aioli

Truffled Mushroom Burger* • 28
Portabella mushrooms, King's butter, crisp onion

Crispy Veggie Burger • 22 ♦
Lentil cake, lettuce, red onion, pickle

PRIVATE DINING ROOMS AVAILABLE

Call us and let our culinary team prepare the perfect menu for your special occasion.

STEAKS

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, Neuske’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

AMERICAN WAGYU

Snake River Farms

Gold NY Strip*
16 oz • 136

Gold Bone-In Ribeye*
24 oz • 179

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

JAPANESE WAGYU

A5 Miyazaki Gyu

Striploin*
28 / oz

Filet Mignon*
34 / oz

**Size based on availability*

DRY AGED

Certified Angus Beef® Brand Prime 75 day

Bone-In NY Strip*
18 oz • 116

Bone-In Ribeye*
28 oz • 164

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

BUTTERS & CROWNS

King’s Butter • 16
Black truffles, honey

Oscar Style • 16
*Jumbo lump crab,
asparagus, hollandaise*

Blue Cheese Crown • 9
*Roasted garlic,
bordelaise*

Lobster Tail* • MKT
*Cold water,
drawn butter*

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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 • 12

Six Cheese Potatoes • 17

Lobster Mac & Cheese • 26

**Consuming raw or undercooked meat, 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.*