

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, bleu 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 Daniel's 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® 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

Oscar Style | 16
jumbo lump crab, asparagus, hollandaise

Bleu Cheese Crown | 9
roasted garlic, bordelaise

Lobster Tail | MKT
cold water, drawn butter

King's Butter | 16
black truffles, honey

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

SAUVIGNON BLANC		
Cuvaision, <i>Carneros</i>		18

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

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

RED

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

PINOT NOIR		
Benton Lane, <i>Willamette Valley</i>		16
Crossbarn by Paul Hobbs, <i>Sonoma Coast</i>		21

COCKTAILS

ALWAYS IN FASHION

Garrison Brothers Old Fashioned	Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup, Luxardo Cherries	21
	<i>Upgrade to Garrison Brothers Balmorhea Bourbon</i>	46
Añejo Old Fashioned	La Caza Añejo Tequila, Monin Agave Nectar, Angostura Bitters, Fee Brothers Orange Bitters	18
XO Gold Fashioned	Rémy Martin XO, Monin Pure Cane Syrup, Angostura Bitters, gold leaf flakes	34
Maple Old Fashioned	WhistlePig PiggyBack 100% Rye Whiskey, WhistlePig Barrel-Aged Maple Syrup, Angostura Bitters	18
Tito’s Handmade Martini	Tito’s Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and bleu cheese-stuffed olives	17
The Grand Margarita	Don Julio Blanco Tequila, Grand Marnier Orange Liqueur, fresh lime, Monin Agave Nectar, orange juice	16
Ketel One Mule	Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice	15
Aperol Spritz	Aperol, Lunetta Prosecco, Q Mixers Club Soda	16
Love Potion	Housemade strawberry-infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin Agave Nectar, mint	16
Espresso Martini	Ketel One 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
Berry Tea Punch	Don Q Reserva 7 Rum, Raspberry Reäl, fresh lemon juice, black tea	14
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, lemon juice	18
	<i>(Classic Sidecar also available)</i>	

III FORKS

CORAVIN® 	
PREMIUM POURS	
PINOT NOIR	
Belle Glos 'Clark & Telephone', <i>Santa Maria Valley</i>	25
CABERNET SAUVIGNON	
Faust, <i>Napa Valley</i>	33
Hall, <i>Napa Valley</i>	36
Justin ‘Isosceles’, <i>Paso Robles</i>	39
Adaptation, by Odette, <i>Napa Valley</i>	44
Caymus, <i>Napa Valley</i>	48
RED BLEND	
Leviathan, <i>California</i>	23
DeLille Cellars ‘D2’ <i>Columbia Valley</i>	25
Symmetry, <i>Sonoma County</i>	29

MERLOT	
Decoy by Duckhorn, <i>Sonoma County</i>	16

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

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

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

PETITE SIRAH	
Two Angels, <i>Red Hills, Lake County</i>	16