

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
Lobster Bisque | 18

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
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ROSÉ

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

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

SUMMER OF ZEST

LALO Watermelon Margarita LALO Tequila Blanco, Cointreau, fresh lime, Monin Agave Nectar, Reäl Watermelon 18

The Grand Margarita El Tequileño Platinum Blanco Tequila, Grand Marnier Orange Liqueur, fresh lime, Monin Agave Nectar, orange juice 17

Dragones Citrus Margarita Casa Dragones Blanco Tequila, Monin Agave Nectar, fresh lime juice, and orange juice 19

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

Garrison Brothers Old Fashioned Garrison Brothers Small Batch Bourbon, Angostura bitters, simple syrup, Luxardo Cherries 21
Upgrade to Garrison Brothers Balmorhea Bourbon 46

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

Tito's Mule Tito's Handmade Vodka, Fever-Tree Ginger Beer, fresh lime juice 15

Sparkling Hibiscus Margarita Espolòn Reposado Tequila, Grand Marnier, Monin Hibiscus, fresh lime juice, Fever-Tree Lime Yuzu 17

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 bitters, 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
(Classic Sidecar also available)

III FORKS

CORAVIN®

PREMIUM POURS

PINOT NOIR

Goldeneye by Duckhorn, <i>Anderson Valley</i>	28
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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
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RED BLEND

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

Viña 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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SHIRAZ

Penfolds Max's, <i>South Australia</i>	16
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