

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*

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, 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

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

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

WHISKEY BUSINESS

Garrison Brothers Old Fashioned	Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup, Luxardo Cherries	19
	*SUBSTITUTE GARRISON BROTHERS COWBOY BOURBON	39
French Manhattan	Rémy Martin VSOP, Hirsch 'The Horizon' Bourbon, Antica Formula Sweet Vermouth, Liber & Co. Fig Syrup, Angostura Bitters	16
Maple Whiskey Sour	WhistlePig PiggyBack 100% Rye Whiskey, WhistlePig Barrel-Aged Maple Syrup, fresh lemon juice, egg white	17
	*SUBSTITUTE WHISTLEPIG OLD WORLD RYE 12 YR. WHISKEY	29

Tito's Handmade Martini	Tito's Handmade Vodka, 1888 Hand Pressed Olive Juice, bacon and bleu cheese-stuffed olives	17
Ketel One Mule	Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice	13
Aperol Spritz	Aperol, Lunetta Prosecco, Q Mixers Club Soda	15
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
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)	