

Dinner Menu

Appetizers

Onion Rings	• \$11.00
Ahi Tuna* <i>citrus ponzu, avocado cream, lavash chips</i>	• \$15.00
Shrimp Cocktail*	• \$17.00
Seared Scallops* <i>housemade bacon jam</i>	• \$16.00
Crabcake <i>Creole beurre blanc</i>	• \$17.00
Lamb Meatballs <i>caramelized fennel demi</i>	• \$9.00
Seafood Medley* <i>Shrimp Cocktail, Crabcake & Seared Scallop</i>	• \$18.00
Hudson Valley Foie Gras <i>Calvados scented foie gras torchon</i>	• \$22.00
Wagyu Beef Cheek & Roasted Bone Marrow <i>seasonal mostarda, toasted brioche</i>	• \$24.00
PEI Mussels & Chorizo* <i>sherry brodo, charred shallots, grilled brioche</i>	• \$26.00

Salads & Soups

III Forks Salad <i>toasted pecans, blue cheese, Granny Smith apples, maple pecan vinaigrette</i>	• \$10.00
Wedge Salad <i>Raisin River bacon</i>	• \$10.00
Caesar Salad	• \$9.00
	• \$9.00

French Onion Soup

Gruyère de Comté

• \$13.00

Lobster Bisque

• \$10.00

Tomato & Di Stefano Burrata

Steaks

With whipped potatoes, sugar snap peas, off-the-cob cream corn, ripe tomatoes and spring onions

• 6 Oz \$37.00

• 8 Oz \$39.00

• 12 Oz \$48.00

Filet Mignon*

• 18 Oz \$50.00

USDA Prime Bone In Ribeye*

• 22 Oz \$60.00

USDA Prime Boneless Ribeye*

• 32 Oz \$90.00

Tomahawk Ribeye*

• 16 Oz \$47.00

USDA Prime New York Strip*

• 12 Oz \$22.00

USDA Prime Flat Iron*

Butters & Crowns

• \$13.00

Oscar Style

jumbo lump crab, asparagus, hollandaise

• \$5.00

Blue Cheese Crown

roasted garlic, bordelaise

• \$9.00

King's Butter

black truffles, garlic, honey, foie gras

• \$9.00

Parmesan Crust

Seafood

With wild rice, sugar snap peas, off-the-cob cream corn, ripe tomatoes and spring onions

• \$31.00

Atlantic Salmon*

tarragon chimichuri

Chilean Seabass* • \$42.00

Scallops* • \$33.00
bacon lardons, lemon beurre blanc

Fish of the Day • Market Price \$

Cold Water Lobster Tail • Market Price \$

Local Favorites

Prime Double-Cut Pork Chop* • \$35.00
serrano peach BBQ sauce, balsamic glaze

Braised Short Rib • \$29.00
ancho bordelaise

Rack of Lamb* • \$47.00
Strauss domestic lamb rack, persillade crust

Roasted Chicken • \$25.00
roasted red pepper sauce

Tenderloin Salad* • \$20.00

Salmon Caesar Salad* • \$19.00

Shrimp & Pasta • \$26.00
white wine garlic herb butter, spinach, bacon lardons

Vegetable Ravioli • \$19.00
roasted mushrooms, fontina, Parmesan, marinara, walnut pesto

Certified Angus Beef® Burger* • \$16.00
4 year aged cheddar, lemon aioli

Sides

Sautéed Spinach • \$9.00

• \$9.00

Creamed Spinach	• \$10.00
Roasted Mushrooms	• \$10.00
Fresh Asparagus	• \$9.00
Seasonal Vegetables	• \$10.00
Fried Brussels Sprouts	• \$20.00
Lobster Mac & Cheese	

*Wines by the Glass
Sparkling*

Adami Prosecco 'Garbel' Veneto, NV, Italy, Blend	• \$9.00
Cascinetta Vietti Moscato d'Asti, 2013, Piemonte, Italy, Blend	• \$10.00
Domaine Chandon Brut, 187ml, NV, Napa Valley, California, Blend	• \$15.00
Domaine Carneros Brut, 2009, Napa Valley, California, Blend	• \$17.00

White

Kenwood 'Yulupa', 2012, California, Chardonnay	• \$10.00
Sonoma-Cutrer, 2012, Russian River Ranches, California, Chardonnay	• \$13.00
Ramey, 2012, Russian River Valley, California, Chardonnay	• \$18.00
Chateau Ste. Michelle, 2013, Columbia Valley, Washington, Riesling	• \$9.00
Martín Códax, 2013, Galicia, Spain, Albariño	• \$9.00
McPherson, 2013, Texas, Viognier	• \$9.00
Ruffi no 'Lumina', 2013, Friuli-Venezia-Giulia, Italy, Pinot Grigio	• \$11.00

The Crossings, 2014, Marlborough, New Zealand, Sauvignon Blanc	• \$11.00
Navarro, 2012, Mendocino, California, Gewürztraminer	• \$15.00
La Terre, NV, California, White Zinfandel	• \$8.00
Bieler 'Sabine' Coteaux d'Aix-en-Provence, 2014, Provence, France, Rosé	• \$9.00
<i>Red</i>	
Kenwood 'Yulupa', 2011, California, Cabernet Sauvignon	• \$10.00
Geyser Peak, 2013, Alexander Valley, California, Cabernet Sauvignon	• \$12.00
BR Cohn 'Silver Label', 2013, North Coast, California, Cabernet Sauvignon	• \$13.00
Round Pond, 2012, Napa Valley, California, Cabernet Sauvignon	• \$17.00
Merryvale 'Starmont', 2011, Napa Valley, California, Cabernet Sauvignon	• \$18.00
Sequoia Grove, 2012, Napa Valley, California, Cabernet Sauvignon	• \$20.00
Gascón, 2012, Mendoza, Argentina, Malbec	• \$9.00
Kenwood 'Yulupa', 2011, California, Merlot	• \$10.00
Markham, 2012, Napa Valley, California, Merlot	• \$14.00
Decoy by Duckhorn, 2012, Napa Valley, California, Merlot	• \$16.00
Meiomi, 2013, California, Pinot Noir	• \$13.00
Evening Land, 2014, Willamette Valley, Oregon, Pinot Noir	• \$14.00
Carpe Diem, 2012, Anderson Valley, California, Pinot Noir	• \$17.00
	• \$19.00

Emeritus, 2012, Russian River, California, Pinot Noir

• \$11.00

Rosenblum, 2010, Sonoma, California, Petite Sirah

• \$12.00

Beckmen 'Cuvée Le Bec', 2010, Santa Ynez Valley, California, Rhône Blend

• \$12.00

Dry Creek Vineyards 'Heritage', 2012, Sonoma Valley, California, Zinfandel

• \$17.00

Turley 'Juvenile', 2013, California, Zinfandel

Cocktails

• \$12.00

Manhattan

Woodford Reserve Bourbon, maple syrup, sweet vermouth, Angostura bitters, Fig Candy

• \$12.00

Maker's Buck

Maker's Mark Bourbon, fresh lemon sour, fresh strawberry, bitters, ginger beer

• \$12.00

The New Fashioned

Bastille Hand-Crafted French Whisky, Luxardo Cherry Liqueur, orange bitters, Luxardo Cherry and orange bitters-infused ice

• \$13.00

Perfect Patrón Margarita

Patrón Silver Tequila, Patrón Citrónge Liqueur, fresh sweet and sour, orange juice

• \$12.00

Pancho Villa Margarita

Maestro Dobel Tequila, Three Olives Cherry Vodka, pomegranate Juice, fresh lime juice, housemade simple syrup, Luxardo Cherries

• \$13.00

Prairie 75

Prairie Organic Vodka, St. Germain Elderflower Liqueur, lemon juice, fresh pineapple, sparkling wine

• \$12.00

Floral Gin Fizz

Beefeater Gin, St-Germain Elderflower Liqueur, lemon juice, rose water syrup, ginger beer

• \$12.00

Ketel One Mule

Ketel One Vodka, ginger beer, fresh lime juice

• \$13.00

The Intense Martini

Belvedere Unfiltered Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olives

• \$12.00

Easy Drinking

Reyka Vodka, agave nectar, fresh cucumber, lime juice, lemon and orange, club soda

• \$12.00

The Jasmine

Grey Goose Vodka, Solerno Blood Orange Liqueur, rose water syrup, fresh lemon juice

• \$12.00

Day at the Derby

Mount Gay Black Barrel Rum, Cointreau Orange Liqueur, grapefruit juice, honey, fresh orange

• \$12.00

Modern Millionaire

Mount Gay Black Barrel Rum, PAMA Pomegranate Liqueur, Cointreau Orange Liqueur, fresh lime juice, grenadine, bitters