



Dinner

Appetizers

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|---|---------|
| Onion Rings | \$12.00 |
| Ahi Tuna* | \$18.00 |
| citrus ponzu, avocado cream, lavash chips | |
| Shrimp Cocktail* | \$18.00 |
| Seared Scallops* | \$19.00 |
| with housemade bacon jam | |
| Crabcake | \$19.00 |
| Creole beurre blanc | |
| Lamb Meatballs | \$9.00 |
| caramelized fennel demi | |
| Seafood Medley* | \$21.00 |
| Shrimp Cocktail, Crabcake & Seared Scallop | |
| Hudson Valley Foie Gras | \$22.00 |
| Calvados scented foie gras torchon | |
| Wagyu Beef Cheek & Roasted Bone Marrow | \$24.00 |
| seasonal mostarda, toasted brioche | |
| PEI Mussels & Chorizo* | \$26.00 |
| sherry brodo, charred shallots, grilled brioche | |

Salads & Soups

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|---|---------|
| III Forks Salad | \$11.00 |
| toasted pecans, blue cheese, Granny Smith apples, maple pecan vinaigrette | |
| Wedge Salad | \$10.00 |
| Raisin River bacon | |
| Caesar Salad | \$10.00 |
| French Onion Soup | \$10.00 |
| Gruyère de Comté | |
| Lobster Bisque | \$12.00 |
| Tomato & Di Stefano Burrata | \$11.00 |

Local Favorites

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| Prime Double-Cut Pork Chop* | \$36.00 |
| 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 | \$26.00 |
| roasted red pepper sauce | |
| Tenderloin Salad* | \$21.00 |
| Salmon Caesar Salad* | \$19.00 |
| Shrimp & Pasta | \$26.00 |
| white wine garlic herb butter, spinach, bacon lardons | |
| Vegetable Ravioli | \$20.00 |
| roasted mushrooms, fontina, Parmesan, marinara, walnut pesto | |

Chef's Cuts of Beef

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|------------------------------|---------------|
| Tenderloin Filet Mignon* | 6 Oz \$39.00 |
| Tenderloin Filet Mignon* | 8 Oz \$42.00 |
| Tenderloin Filet Mignon* | 12 Oz \$50.00 |
| USDA Prime Bone In Ribeye* | 18 Oz \$53.00 |
| USDA Prime Boneless Ribeye* | 22 Oz \$60.00 |
| Tomahawk Ribeye* | 32 Oz \$90.00 |
| USDA Prime Porterhouse* | 24 Oz \$57.00 |
| Prime NY Strip Pepper Steak* | 12 Oz \$39.00 |
| USDA Prime New York Strip* | 16 Oz \$49.00 |
| USDA Prime Flat Iron* | 12 Oz \$25.00 |

Butters & Crowns

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|---|---------|
| Oscar Style jumbo lump crab, asparagus, hollandaise | \$14.00 |
| Blue Cheese Crown roasted garlic, bordelaise | \$7.00 |
| King's Butter black truffles, garlic, honey, foie gras | \$9.00 |
| Parmesan Crust | \$9.00 |

Seafood

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|--|-----------------|
| Atlantic Salmon* tarragon chimichuri | \$32.00 |
| Chilean Seabass* | \$42.00 |
| Fish of the Day | Market Price \$ |
| Scallops* bacon lardons, lemon beurre blanc | \$36.00 |
| Cold Water Lobster Tail | Market Price \$ |

Sides

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|----------------------|---------|
| Sautéed Spinach | \$10.00 |
| Creamed Spinach | \$11.00 |
| Roasted Mushrooms | \$11.00 |
| Fresh Asparagus | \$12.00 |
| Seasonal Vegetables | \$9.00 |
| Lobster Mac & Cheese | \$20.00 |

**consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfi Sh Or Eggs May Increase Your Risk Of Foodborne Illness We Will Gladly Split Entree For \$7. Please Direct Any Food Allergy Concerns To The Manager Prior To Placing Your Order.*

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Bar Bite Selections

Cheese & Charcuterie

a selection of locally produced cheeses and meats served with traditional accompaniments

(3) \$14.95

(5) \$19.95

Lamb Meatballs

housemade lamb meatballs with caramelized fennel demi

\$8.95

Roasted Garlic Hummus

housemade and served with lavash chips

\$6.95

Ahi Tuna*

with avocado purée and lavash chips

\$15.95

Beef Croustades*

with Creole mustard sauce

\$12.95

Certified Angus Beef® Burger*

on fresh-baked roll with lemon aioli, served with fries

\$14.95

Steak Tartare*

chopped tenderloin with sherry egg yolk vinaigrette and potato chips

\$19.95

Sliders

III Forks Classic

\$5.00

Smoked Gouda Grilled Cheese

\$5.00

Truffle Miso-Glazed Salmon

\$5.00

Short Rib on Blue Cheese Biscuit

\$5.00

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Private Events

Lunch Private Event Menus

The Office

Cup of Lobster Bisque, Steakhouse Salad or Grilled Salmon Salad, Chocolate Ganache Cake

The President

III Forks Salad, Chateaubriand with Red Wine Sauce or Atlantic Salmon, Chocolate Ganache Cake

The CEO

III Forks Salad, 4 oz. Filet Mignon & 3 oz. Crabcake St. Francis or Atlantic Salmon, Chocolate Ganache Cake

Dinner & Lunch Event Menus

The Pearl

III Forks Salad or Lobster Bisque; Filet Mignon, NY Strip or Salmon; Texas Pecan Cake or Chocolate Ganache Cake

The Sapphire

Seafood Platter (2 shrimp, 1 mini crabcake & 1 scallop), III Forks Salad or Lobster Bisque, Filet Mignon or Atlantic Salmon, Texas Pecan Cake or Chocolate Ganache Cake

The Ruby

Shrimp Platter (3 shrimp per person), III Forks Salad or Lobster Bisque, Filet Mignon or Atlantic Salmon, Texas Pecan Cake or Chocolate Ganache Cake

The Diamond

Seafood Platter (2 shrimp, 1 mini crabcake & 1 scallop); Cup of Lobster Bisque; III Forks Salad; Filet Mignon, Bone-in Ribeye or Atlantic Salmon; Texas Pecan Cake or Chocolate Ganache Cake

The Crown

Seafood Platter (2 shrimp, 1 mini crabcake & 1 scallop), Cup of Lobster Bisque, III Forks Salad, Filet Mignon and Cold Water Rock Lobster Tail, Texas Pecan Cake or Chocolate Ganache Cake

Optional Additions

Cold Water Rock Lobster Tails

Bone-In Ribeye

Chilean Sea Bass

Prime NY Strip

Asparagus with Almonds

Asparagus with Almonds

Sautéed Spinach

serves 4

Sautéed Mushrooms

serves 4

Hors d'Oeuvres

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|---|---------|
| Seafood Medley | \$15.95 |
| 2 shrimp, 1 mini crabcake & 1 scallop | |
| Shrimp Cocktail or Remoulade | \$4.50 |
| Mini Crabcake St. Francis | \$4.00 |
| Bacon Wrapped Scallops | \$4.00 |
| Ahi Tuna with Wasabi in Spoon | \$2.50 |
| Beef Tenderloin Croustades | \$2.00 |
| Beef Tartar | \$5.00 |
| Crab & Avocado Canapés | \$3.00 |
| minimum order of 24 | |
| Fruit & Cheese Display | \$4.00 |
| minimum order of 24 | |
| Bleu Cheese Stuffed Mushrooms | \$2.50 |
| minimum order of 24 | |
| Saddle Beef | \$3.00 |
| minimum order of 24. Prime Beef Tenderloin with Hollandaise served on a spoon | |
| Bruschetta with Sundried Tomato | \$1.50 |
| minimum order of 24 | |

Sweet Bites

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|---------------------------------------|--------|
| Mini Cheesecakes with Raspberry Sauce | \$3.00 |
| Chocolate Dipped Strawberries | \$3.00 |

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Catering

Appetizers

| | |
|-----------------|--------|
| Beef Croustades | \$4.50 |
| Shrimp Cocktail | \$4.50 |
| Crabcake | \$4.50 |

Salads

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|---------------------|--------|
| Ill Forks Salad | \$8.95 |
| Kentucky Farm Salad | \$8.95 |
| Tomato & Mozzarella | \$8.95 |

Fish Market

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|------------|---------|
| Crabcake-2 | \$28.95 |
|------------|---------|

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|-----------------|---------|
| Atlantic Salmon | \$30.95 |
| Scallops | \$34.95 |

Beef Market

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|-----------------------------|---------|
| Petite Filet Mignon | \$41.95 |
| Petite Filet & Crabcake | \$50.95 |
| Tenderloin Medallions Oscar | \$48.95 |
| Tenderloin Tips | \$29.95 |
| Prime NY Strip Pepper Steak | \$38.95 |

Sides

| | |
|-------------------|---------|
| Fresh Asparagus | \$10.95 |
| Roasted Mushrooms | \$9.95 |

Housemade Desserts

| | |
|--------------------------|--------|
| Chocolate Ganache Cake | \$8.95 |
| Seasonal Cake | \$8.95 |
| Chef's Select Cheesecake | \$8.95 |

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Featured Drinks

Classic Cocktails

| | |
|---|---------|
| The Jasmine | \$12.00 |
| Grey Goose Vodka, Solerno Blood Orange Liqueur, rose water syrup, fresh lemon juice | |
| Manhattan | \$12.00 |
| Woodford Reserve Bourbon, maple syrup, sweet vermouth, Angostura bitters, Pig Candy | |
| Maker's Buck | \$12.00 |
| Maker's Mark Bourbon, fresh lemon sour, fresh strawberry, bitters, ginger beer | |
| The New Fashioned | \$12.00 |
| Bastille Hand-Crafted French Whisky, Luxardo Cherry Liqueur, orange bitters, Luxardo Cherry and orange bitters-infused ice | |
| Perfect Patrón Margarita | \$13.00 |
| Patrón Silver Tequila, Patrón Citrónge Liqueur, fresh sweet and sour, orange juice | |
| Pancho Villa Margarita | \$12.00 |
| Maestro Dobel Tequila, Three Olives Cherry Vodka, pomegranate Juice, fresh lime juice, housemade simple syrup, Luxardo Cherries | |
| Prairie 75 | \$13.00 |
| Prairie Organic Vodka, St. Germain Elderflower Liqueur, lemon juice, fresh pineapple, sparkling wine | |
| Floral Gin Fizz | \$12.00 |
| Beefeater Gin, St-Germain Elderflower Liqueur, lemon juice, rose water syrup, ginger beer | |
| Ketel One Mule | \$12.00 |
| Ketel One Vodka, ginger beer, fresh lime juice | |
| The Intense Martini | \$13.00 |
| Belvedere Unfiltered Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olives | |
| Easy Drinking | \$12.00 |
| Reyka Vodka, agave nectar, fresh cucumber, lime juice, lemon and orange, club soda | |
| Day at the Derby | \$12.00 |
| Mount Gay Black Barrel Rum, Cointreau Orange Liqueur, grapefruit juice, honey, fresh orange | |

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|--|----------------|
| Modern Millionaire | \$12.00 |
| Mount Gay Black Barrel Rum, PAMA Pomegranate Liqueur, Cointreau Orange Liqueur, fresh lime juice, grenadine, bitters | |

Sparkling & Rose

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|---|----------------|
| Chandon Brut Sparkling | \$15.00 |
| 187ml, NV, California | |
| Château d'Aquéria Sparkling Rose | \$15.00 |
| Côtes du Rhône, France | |

White

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|---|----------------|
| Emiliana Natura Un-Oaked Chardonnay | \$10.00 |
| Casablanca Valley, Chile | |
| Beringer Luminous Chardonnay | \$16.00 |
| Napa Valley, California | |
| Franciscan Equilibrium Blend | \$15.00 |
| Napa Valley, California | |
| King Estate Signature Collection Pinot Gris | \$12.00 |
| Oregon | |
| Chateau Ste. Michelle Riesling | \$10.00 |
| Columbia Valley, Washington | |
| Craggy Range Te Muna Road Vineyard Sauvignon Blanc | \$14.00 |
| Martinborough, New Zealand | |

Red

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|---|----------------|
| The Seeker Cabernet Sauvignon | \$10.00 |
| Central Valley, Chile | |
| H3 by Columbia Crest Cabernet Sauvignon | \$12.00 |
| Columbia River, Washington | |
| Beringer Knights Valley Cabernet Sauvignon | \$16.00 |
| Knights Valley, California | |
| JUSTIN Winery Cabernet Sauvignon | \$19.00 |
| Paso Robles, California | |
| Alamos Malbec | \$10.00 |
| Mendoza, Argentina | |
| Frei Brothers Reserve Merlot | \$15.00 |
| Dry Creek Valley, California | |
| Acrobat Pinot Noir | \$16.00 |
| Oregon | |
| Meiomi Pinot Noir | \$14.00 |
| Coastal California | |
| Chloe Pinot Noir | \$10.00 |
| Monterey County, California | |
| Paraduxx Proprietary Red Blend | \$18.00 |
| Napa Valley, California | |
| Conundrum Red Blend | \$15.00 |
| California | |
| Dry Creek Vineyard "Old Vine" Zinfandel | \$19.00 |
| Sonoma County, California | |

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