Austin sits astride the Colorado River, flanked by the Brazos and the Guadalupe forming a historical meeting place for commerce and homesteading. Austin is the seat of the civic and cultural life in Texas today, a natural setting for a fine dining steakhouse.

III Forks steakhouse offers Austin a sophisticated club-like ambiance with an elegant bar and lounge. The inviting foyer greets you with an array of fine wines – over 500 labels- in the spectacular walk-in wine room. The luxurious mahogany trimmed with Triple Crown molding and marble surroundings are uncomplicated and understated; a contemporary evolution of the classical steakhouse.

Begin your dining experience in our piano bar with comfortable lounge seating. Be sure to step out onto our patio facing across Cesar Chavez and onto the lake. Then join us in one of our distinctive dining rooms for a memorable night entertaining friends, family or business associates.

Governors Room

Seating Capacity: 60
Austin's finest drawing room. A tiered ceiling with gilded chandeliers and boldly printed walls adorned with vintage images of Austin's history provide an aristocratic elegance.

Captain's Room

Seating Capacity: 40
Rich fabric covered and padded walls with a cove-lit ceiling and decorative crown molding, make this an intimate setting for social or business gatherings.

Austin Room

Seating Capacity: 30
An intimate dining room glowing with the signature III Forks handmade chandeliers.

Poker Room

Seating Capacity: 12
For small groups seeking intimate elegance, the Poker Room is the ideal dining room.

Lounge

Standing Capacity: 50
The perfect setting for receptions and happy hours.

Lunch Private Event Menus

Available for parties beginning before 2pm only

III Forks serves only beef which is of superior quality with
abundant marbling that produces juiciness, tenderness and flavor.
Only the top 2% of all beef is graded USDA Prime.
III Forks is proud to carry USDA Prime steaks.

All entrees include Off-the-Cob Cream Corn, Sugar Snap Peas,
Duchess Whipped Potatoes and Local-Made Bread with Tea and Coffee.

$45.95 per Person
Wedge Salad
6 oz. Filet Mignon, Atlantic Salmon or Chicken
Cheesecake

**As we only open for lunch private parties, there is a minimum of $1000 in food and beverage.*
Sales tax and 20% gratuity will be added to above pricing.

Hors d'oeuvres

Seafood Platter	$15.95 per person
(2 Shrimp, 1 Mini Crabcake, 1 Scallop)	
Shrimp Cocktail or Remoulade	$4.50 each
Mini Crabcake St. Francis	$4.00 each
Scallops	$4.00 each
Sesame Tuna	$3.50 each
Beef Tenderloin Croustades	$2.00 each
Tomato Mozzarella Bruschetta	$3.50 each
Smoked Salmon Filet w/ Dill Crème Fresh	$100.00

Minimum Order of 24 Required

Crabmeat & Avocado Canapés	$3.00 each
Shrimp Tostada with Black Beans	$2.50 each
Brie & Caramelized Onions	$3.00 each
Fruit & Cheese Display	$4.00 per person
Bleu Cheese Stuffed Mushroom Caps	$2.50 each
Saddle Beef	$3.00 each
(Beef Tenderloin with hollandaise sauce served on a spoon)	

Mini Chocolate Mousse Cups	$3.00 each
Mini Cheesecake	$3.50 each
Fresh Seasonal Berry Tarts	$3.50 each

Prior arrangements must be made with the Banquet Department on above items.
Availability and pricing are subject to change. Tax and gratuity will be added to above pricing.

Private Event Menus

All entrees include Off-the-Cob Cream Corn, Sugar Snap Peas, Duchess Whipped Potatoes, Local-Made Bread with Tea and Coffee.

III Forks serves only beef which is of superior quality with abundant marbling that produces juiciness, tenderness and flavor. Only the top 2% of all beef is graded USDA Prime.
III Forks is proud to carry USDA Prime beef.

$70 Per Person
III Forks Salad or Lobster Bisque
Filet Mignon, NY Strip or Salmon
Choice of two dessert selections

$80 Per Person
Crabcake-Scallop Medley
III Forks Salad or Lobster Bisque
Filet Mignon or Salmon
Choice of two dessert selections

$85 Per Person
Seafood Platter
(2 Shrimp, 1 Mini Crabcake & 1 Scallop)
III Forks Salad or Lobster Bisque
Filet Mignon or Salmon
Choice of two dessert selections

$95 Per Person
Seafood Platter
(*2 Shrimp, 1 Mini Crabcake & 1 Scallop)*
Lobster Bisque
III Forks Salad
Filet Mignon, Bone-in-Ribeye or Salmon
Choice of two dessert selections

$135 Per Person
Seafood Platter
(2 Shrimp, 1 Mini Crabcake & 1 Scallop)
Lobster Bisque
III Forks Salad
Filet Mignon & 6 oz. Lobster Tail
Choice of two dessert selections

Optional Additions

Australian Rock Lobster Tails sizes vary slightly	$6.00 per oz
Asparagus with Almonds *serves 4*	$9.95
Creamed Spinach *serves 4*	$8.95
Sautéed Mushrooms *serves 4*	$8.25

Vegetarian meals available upon request

Dessert Selections
Cheesecake with Blueberry Sauce
Chocolate Ganache Cake
Orange Mandarin Cake, *Summer Only*
Texas Pecan Cake, *Winter Only*
Chocolate Mousse
Sorbet with Fresh Berries

Sales Tax and 20% gratuity will be added.