

## A Slice of Texas Comes to Boca

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III Forks Prime Steakhouse offers Boca Raton a sophisticated dining experience without the pretentiousness of other high-end steakhouses in the area. When you arrive, you are immediately greeted by a friendly staff as you gaze wildly at III Forks impressive wine cellar, which holds up to 2,000 bottles of the finest wines available from around the world. Wine connoisseurs should note that the cellar temperature is kept at 58 degrees, while white wines are stored at 45 degrees in an additional wine cooler. Patrons can walk through the glass-enclosed cellar to catch a glimpse of its enormity.

The décor of III Forks is slightly contemporary, although warm and inviting. The restaurant itself consists of five distinct dining areas, all of which offer a different feel. The piano bar is a sophisticated way to enjoy a cocktail while viewing a sporting event or just listen to live entertainment. Grab a seat around the piano for the best experience.



Our dinner began with some recommendations from III Forks extremely knowledgeable staff. For starters, we enjoyed a Lobster Tail prepared Southern Style. A succulent tail is seasoned, deep fried and then baked to perfection, accompanied by a remoulade dipping sauce. Think of it as a southern take on lobster tempura. Next, we tried the Seafood Medley, a sampling of some of III Forks most popular appetizers. Included in the medley were the Crabcake St. Francis, Bacon Wrapped Scallops and Shrimp Cocktail. Highlights include the crabcake, which was surprisingly light and contained mostly fresh crabmeat instead of filling. The bacon wrapped scallop was cooked medium-rare, as scallops should be, and was wrapped in crispy bacon, served with a delicious sauce that accented the taste of both items.

Also highly recommended are the Lobster Bisque and French Onion Soup, which would have been an ideal way to combat the recent freeze in South Florida. We followed up our starters with the III Forks Salad, consisting of mixed field greens lightly tossed with toasted pecans, granny smith apples, and signature III Forks dressing topped with fresh bleu cheese crumbles.

For my entrée, I decided on the Atlantic Salmon, which although well cooked, was a little under seasoned for my liking. The accompanying sauce did not do much for the dish either. My guest enjoyed a delicious USDA Prime Filet Mignon, prepared medium and was one of the best steaks I've tasted in a very long time. The entrée was well seasoned, juicy and seared to perfection. Other menu items that looked intriguing, which I may try on my next visit, include the Rack of Lamb, Prime Double-Cut Pork Chop and the Honey Shrimp Salad.

Our host for the evening insisted that we sample the Texas Pecan Cake for dessert, even though we couldn't eat another morsel of food. I was thinking the cake would be similar to pecan pie, but instead it was prepared more like a seven-layer cake. It was absolutely scrumptious and a very nice way to end our evening.

III Forks Prime Steakhouse

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