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Prime time at III Forks



Houston probably doesn't need another high-end steakhouse. It can, however, afford another good upscale steakhouse -- perhaps a place just like III Forks.

Now open in Houston Pavilions, III Forks is the newest downtown sophisticate.

The setting: A foyer of glass-walled wine cellars. Spare but plush dining rooms in a sedate palette.

The food: The best of USDA Prime beef dominates a menu of familiar chophouse fare: wedge and Caesar salads, lobster bisque, shrimp cocktail and crab cakes to start; beefy goodness (filet mignon, strip steaks, bone-in ribeye) or market fish (lobster tail, salmon, sea bass); side dishes of sautéed spinach, six-cheese potatoes, asparagus and creamed corn-off-the-cob. This is your titans of industry diet. Oh, and an extensive wine list with two dozen offerings by the glass.

The service: White-coated waiters will even cut your meat for you.

The tab: Apps \$9-\$14; beef and fish \$20-\$40; sandwiches and entrée salads \$12-\$20; sides \$7; desserts \$8.

The verdict: A prime choice whether you're entertaining clients, bringing guests from out of town or just popping in for a burger at lunch or a glass of wine after work. The three-prong dynamic of a successful, well-heeled steakhouse -- good food, good drink and good service -- is very much at work here.

III Forks, 1201 Fannin at Dallas; 713-658-9457