

Appetizers

Warm Bread	sourdough & wheat rolls, butter 5
Sesame Ahi Tuna*	soba noodles & napa cabbage slaw, miso aioli, sriracha 28
Calamari	fresh garlic, parmesan, tartar, cocktail sauce 22
Crab Cakes	dungeness and blue crab, pineapple-mango salsa, cajun remoulade 30
Samosas	mashed potatoes, peas, garam masala, mint chimichurri 18
Jumbo Prawns	cocktail sauce, fresh grated horseradish 24
Oysters on The Half*	tarragon-champagne mignonette, cocktail sauce 27
Oysters Rockefeller	creamed spinach, béarnaise, pernod, breadcrumbs 30
Steak Tips	scallions, garlic chips, cognac peppercorn sauce 28
Blackened Scampi	jumbo prawns, mashed potatoes, white wine-butter sauce 24
Charcuterie Plate	artisanal meats, cheese, fruit, candied pecans, honey, breadsticks, focaccia 38

Soup & Salad

French Onion	sweet onions, melted gruyere, crostini 14
The Wedge	iceberg, bacon, red onion, cherry tomatoes, blue cheese dressing 18
Caesar	baby romaine hearts, spanish white anchovy, crostini, parmesan 17
Forbes Mill House	cucumber, cherry tomatoes, onions, carrots, red wine-honey vinaigrette 15
Roasted Beet Salad	baby arugula, dried cranberries, candied pecans, feta, balsamic vinaigrette 18

Add to Any Salad

Chicken 12 Steak 20 Salmon 14 Prawns 16

Seafood & Pasta

Sea Bass	jasmine rice, baby bok choy, corn & avocado salsa, passionfruit beurre blanc 48
Seafood Risotto	scallops, sea bass, prawns, saffron, sundried tomatoes, basil 65
Sesame Ahi Tuna	furikake rice, tempura green beans, miso aioli 56
Pesto Salmon	creamy polenta cake, sautéed spinach, heirloom tomato confit, balsamic glaze 48
Australian Lobster Tail	9oz coldwater lobster, clarified butter, mashed potatoes, asparagus 80
Mushroom Ravioli	red swiss chard, pine nuts, parmesan cheese, marsala broth 36
Pasta Primavera	mixed seasonal vegetables, garlic herb butter 32

Executive Chef Adam Bortolussi

Please note that a 20% service charge will be added to all parties of 6 or more. Menu subject to change.

We are not responsible for lost or stolen items. Corkage Fee: \$35 per 750 ML.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Certified Angus Beef®

Certified Angus Beef® Prime is sourced from only the top 3% of all beef and meets ten more quality standards beyond USDA grading. Our steaks are aged a minimum of 28 days.

Filet Mignon (6 oz) “Center Cut”	60	Bone-In New York (16 oz)	68
Filet Mignon (8 oz) “Center Cut”	74	Prime Ribeye (16 oz)	84
Prime New York (14 oz) “Center Cut”	84	Prime Bone-In Ribeye (24 oz) “Cowboy Cut”	98

Complement Any Steak

Oscar Style	dungeness crab, béarnaise, asparagus	22
Blackened Style	blue cheese butter, caramelized onions, cabernet demi-glace	10
Lobster Tail	6oz maine lobster tail	30 or 9oz australian tail 67
Prawns Scampi	jumbo prawns, white wine butter sauce	18
Sauces	béarnaise, cabernet demi-glace, cognac peppercorn, chimichurri, diane	4
Butters	cowboy butter, blue cheese butter, truffle butter, maître d' butter	3

Sides

Loaded Baked Potato	18	Mac and Cheese	16	Sautéed Mushrooms	14
Mashed Potatoes	16	Creamed Spinach	17	Fresh Asparagus	18
Au Gratin Potatoes	16	<i>with pancetta</i>		Sautéed Spinach	15
Lobster Mac & Cheese	38	Brussels Sprouts	16	Elote Creamed Corn	16
		<i>with applewood smoked bacon</i>			

Split 2 Sides 16

(Lobster Mac & Cheese and Loaded Baked Potato not available for split side)

Entrées

Westholme Wagyu	filet mignon, au gratin potatoes, cremini mushrooms	4oz 60 / 8oz 112
Steak Diane	8oz filet mignon, brandy-mushroom cream sauce, sautéed spinach, mashed potatoes	85
Prime Blackened Ribeye	blue cheese butter, caramelized onions, cabernet demi-glace, mashed potatoes	98
Parmesan Chicken	mary's chicken breast, pesto mashed, sundried tomatoes, parmesan cream sauce	39
Braised Short Ribs	soy ginger glaze, horseradish mashed potatoes, broccolini	48
Niman Ranch Pork Chop	16oz long-bone, gorgonzola-caramelized onion mash, asparagus, mustard-bacon jam	58