

Appetizers

Dinner Rolls	fresh house baked bread, butter 5
Sesame Ahi Tuna*	soba noodles & napa cabbage slaw, miso aioli, sriracha 29
Calamari	fresh garlic, parmesan, tartar, cocktail sauce 22
Crab Cakes	dungeness and blue crab, cajun remoulade, micro greens 33
Jumbo Prawns	cocktail sauce, fresh grated horseradish 24
Oysters on The Half*	tarragon-champagne mignonette, cocktail sauce 28
Oysters Rockefeller	creamed spinach, béarnaise, pernod, bread crumbs 32
Mongolian Beef	shaved filet mignon, scallions, red bell peppers, garlic chips, asian slaw 28
Blackened Scampi	jumbo prawns, mashed potatoes, white wine-butter sauce 26
Day Boat Scallops	caramelized cauliflower purée, bacon jam, balsamic drizzle 38

Soup & Salad

French Onion	sweet onions, melted gruyere, croutons 15
The Wedge	iceberg, bacon, red onion, cherry tomatoes, blue cheese dressing 18
Caesar	baby romaine hearts, spanish white anchovy, croutons, shaved parmesan 18
Forbes House	cucumber, cherry tomatoes, onions, carrots, red wine-honey vinaigrette 15
Strawberry & Spinach	goat cheese, toasted almonds, strawberry vinaigrette 18

Add to Any Salad

chicken 10 ~ filet tips 24 ~ king salmon 20 ~ jumbo prawns 18

Seafood & Pasta

Alaskan Halibut	jasmine rice, baby bok choy, corn & avocado salsa, passionfruit beurre blanc 48
Seafood Risotto	scallops, white fish, prawns, saffron, sundried tomatoes, basil 65
Sesame Ahi Tuna	seared rare, furikake, jasmine rice, tempura green beans, miso aioli 56
King Salmon	pesto crusted, polenta cake, sautéed spinach, tomato confit, balsamic glaze 48
Lobster Tail	australian cold water lobster, clarified butter, mashed potatoes, asparagus 72
Mushroom Ravioli	red swiss chard, pine nuts, parmesan cheese, marsala broth 38
Lobster Pappardelle	lobster claw meat, asparagus tips, lobster cream sauce 48

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: \$40 per 750 ML (maximum of 4 bottles per table please)
*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.

Prime Filet Mignon (6 oz) "Center Cut" 60	Prime Dry-Aged New York (12 oz) 83
Prime Filet Mignon (8 oz) "Center Cut" 75	Prime Ribeye (16 oz) 68
Prime New York (14 oz) "Center Cut" 76	Prime Bone-In Ribeye (20 oz) "Cowboy Cut" 90

Complement Any Steak

Oscar Style	dungeness crab, béarnaise, asparagus, 20
Blackened Style	blue cheese butter, caramelized onions, cabernet demi-glace 12
Lobster Tail	australian cold water lobster tail, clarified butter 60
Prawns Scampi	jumbo prawns (3), white wine butter sauce 18
Sauces	béarnaise, cabernet demi-glace, cognac peppercorn, diane 4
Butters	cowboy butter, truffle butter, garlic herb butter, blue cheese butter 3

Sides

Baked Potato 15	Mac and Cheese 17	Sautéed Mushrooms 15
Mashed Potatoes 16	Creamed Spinach 18	Fresh Asparagus 19
Au Gratin Potatoes 18	<i>with pancetta</i>	Sautéed Spinach 16
Lobster Mac & Cheese 39	Brussels Sprouts 17	Tempura Green Beans 16
	<i>with applewood smoked bacon</i>	

Split 2 Sides 18

(Lobster Mac & Cheese not available for split side, baked potato add 4)

Surf 'n Turf

6oz prime filet mignon, 7oz australian cold water lobster tail
mashed potatoes, clarified butter 125

Entrées

Westholme Wagyu	6oz wagyu filet mignon, au gratin potatoes, sauteed cremini mushrooms 96
Steak Diane	8oz prime filet mignon, brandy-mushroom cream sauce sauteed spinach, mashed potatoes 88
Garlic Mushroom Chicken	roasted chicken breast, sauteed spinach, jasmine rice, cognac cream sauce 39
Blackened Ribeye	16oz prime ribeye, blue cheese butter, caramelized onions cabernet demi-glace, mashed potatoes 89
Braised Short Ribs	red wine demi-glace, cheddar mashed potatoes, broccolini 48
Filet Oscar	6oz prime filet mignon, dungeness crab, béarnaise sauce asparagus, mashed potatoes 88
Steak Au Poivre	14oz pepper crusted prime new york strip, mashed potatoes green beans, cognac-peppercorn sauce 84
Filet and Prawns	6oz prime filet mignon and (3) jumbo prawns scampi, mashed potatoes 84