

Appetizers

Portobello Mushroom Ravioli	<i>marsala broth, red swiss chard, pine nuts, parmesan</i>	12
Calamari	<i>fresh garlic, parmesan, house made tartar, cocktail sauce</i>	13
Oysters Rockefeller	<i>baked oysters, spinach, bacon, pernod, parmesan bread crumbs</i>	24
Crab Cakes	<i>panko crusted, dungeness crab, citrus beurre blanc, micro greens</i>	17
Filet Tips	<i>cognac peppercorn sauce, scallions, garlic chips</i>	18
Jumbo Prawns	<i>cocktail sauce, fresh grated horseradish</i>	18
Oysters on the Half	<i>red wine mignonette, cocktail sauce</i>	20
Furikake Ahi Tuna	<i>number one grade, seared rare, papaya, mango slaw</i>	18
Day Boat Sea Scallops	<i>green thai curry, black forbidden rice, tomato ginger chutney</i>	18
Cheese Plate	<i>Marin French Truffle Brie (cows milk) aged 11 days Humboldt Fog (goats milk) aged 21 days San Andreas (sheep's milk) aged 30-48 days</i>	19

Forbes Appetizer Platter (choose three) 46

Portobello Ravioli, Calamari, Crab Cakes, Jumbo Prawns, Furikake Ahi Tuna, Filet Tips, Sea Scallops,

Soup

French Onion	<i>sweet onions, melted gruyere, parmesan crouton</i>	12
Soup of the Day	<i>chef's daily preparation (clam chowder every Friday)</i>	11

Salad

The Wedge	<i>baby iceberg, bacon, red onion, cherry tomatoes, point Reyes blue cheese dressing</i>	13
Caesar	<i>petit hearts of romaine, spanish white anchovy, house crouton, shaved parmesan</i>	12
Forbes Mill House	<i>butter lettuce, cucumbers, cherry tomatoes, red wine, honey vinaigrette</i>	9
Pear and Gorgonzola	<i>baby greens, candied pecans, toy box tomatoes, pear vinaigrette</i>	14
Roasted Beets	<i>happy boy mixed greens, macadamia crusted goat cheese, balsamic reduction</i>	14

Seafood

Citrus Roasted Halibut	<i>spring pea risotto, lemon beurre blanc</i>	39
Herb Crusted Chilean Sea Bass	<i>yellow zucchini, purple potatoes, beurre rouge</i>	44
Seafood Risotto	<i>jumbo prawns, day boat scallops, sea bass, saffron, sun-dried tomato, basil</i>	36
Ahi Tuna	<i>seared rare, lemongrass essence, wasabi potatoes, edamame, roasted baby shiitake</i>	39
Lobster Tail (8 oz)	<i>clarified butter, saffron risotto, seasonal vegetables</i>	58

Certified Angus Beef® Prime

C.A.B Prime must pass nine more quality standards than regular USDA Prime.

Less than 1.5% of beef is elite enough to meet *Certified Angus Beef* Prime standards.

Our steaks are hand-selected, aged a minimum of 28 days, and cooked in our 1800 degree broiler.

Filet Mignon (8 oz.) “Center cut”	49	New York (14 oz.) “Center cut”	59
Rib Eye (16 oz.)	57	Dry Aged New York (12 oz.)	58
Bone-in Rib Eye (24 oz.) “Cowboy cut”	79	Porterhouse (24 oz.)	74

Add Lobster Tail to any steak 49

Sauces: Béarnaise, Cabernet Demi-Glace or Cognac Peppercorn 4

Sauce Trio: 9

Surf & Turf

Filet Mignon & Lobster Tail 82
*6 oz. prime filet mignon & 8 oz. lobster tail
 au gratin potatoes, vegetable garnish*

Sides

<i>Baked Potato</i>	10	<i>Sautéed Spinach</i>	11	<i>Sautéed Cremini Mushrooms</i>	12
<i>Mashed Potatoes</i>	10	<i>Mac and Cheese</i>	12	<i>Fresh Asparagus</i>	14
<i>Au Gratin Potatoes</i>	12	<i>Brussel Sprouts</i> <i>(with applewood smoked bacon)</i>	12	<i>Creamed Spinach</i> <i>(with pancetta)</i>	14
<i>Market Vegetable</i>	10				
		<i>Split 2 sides</i>	14		

Tajima Black Wagyu Filet Mignon 79
*(7oz.) “Center cut”
 au gratin potatoes, baby shiitake mushrooms, vegetable garnish*

Entrees

Blackened Rib Eye	<i>16 oz prime certified angus beef, blue cheese compound butter crispy onion strings, cabernet demi-glace, yukon gold mashed potatoes</i>	62
Painted Hills Grass Fed Filet (7 oz.).....	<i>100% all natural, cabernet demi-glace sauteed spinach, au gratin potatoes</i>	55
Filet and Prawns	<i>6 oz prime certified angus beef filet mignon, shrimp scampi yukon gold mashed potatoes</i>	52
Filet Oscar	<i>6 oz prime certified angus beef filet mignon, dungeness crab asparagus, bearnaise, au gratin potatoes</i>	55
Australian Lamb Chops	<i>garlic and rosemary marinated goat cheese polenta, cabernet mint demi</i>	46
Vegetable Mosaic	<i>black forbidden rice, stuffed bell pepper, romanesco roasted beets, baby carrots</i>	32

*20% service charge on parties of 7 or more – Menu subject to change
 We are not responsible for lost or stolen items. - Corkage Fee: 25 per 750 ML*