

<b>Chicken Spring Rolls</b> .....	<i>basil, mint, carrots, mojo sauce</i>	16
<b>Sweet Chili Prawns</b> .....	<i>garlic chili glaze, jasmine rice</i>	17
<b>Fried Calamari</b> .....	<i>tartar sauce, cocktail sauce, fresh parmesan, garlic</i>	15
<b>Jumbo Prawns</b> .....	<i>cocktail sauce, fresh grated horseradish</i>	15
<b>Crab Cakes</b> .....	<i>panko crusted dungeness crab, citrus beurre blanc</i>	18
<b>*Furikake Ahi Tuna</b> .....	<i>#1 sushi grade, seared rare, papaya &amp; mango slaw</i>	18
<b>*Oysters on the Half Shell</b> .....	<i>pepper &amp; cilantro mignonette</i>	17
<b>Beef Skewers</b> .....	<i>prime flat iron steak, ginger soy glaze</i>	17
<b>Portabella Fries</b> .....	<i>crispy tempura, portabella mushroom, chipotle aioli &amp; ranch</i>	15

<b>Forbes Mill Platter</b> (choose any three of the above appetizers) 45
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*Soups*

<b>French Onion</b> .....	<i>sweet onions, melted gruyère, parmesan crouton</i>	10
<b>Soup of the Day</b> .....	<i>chef's daily preparation</i>	9

*Salads*

<b>Forbes House</b> .....	<i>mixed greens, strawberries, smoked mozzarella strawberry champagne vinaigrette</i>	9
<b>Roasted Beet Salad</b> .....	<i>sliced red &amp; gold beets, humboldt fog cheese, aged balsamic reduction</i>	11
<b>Caesar</b> .....	<i>hearts of romaine, spanish white anchovy, house croutons, shaved parmesan</i>	10
<b>Pear &amp; Gorgonzola</b> .....	<i>baby greens, pear slices, gorgonzola, toy box tomatoes candied pecans, pear vinaigrette</i>	12
<b>Greek</b> .....	<i>cherry tomatoes, cucumbers, red onions, niçoise olives romaine lettuce, red wine vinaigrette, feta cheese</i>	11
<b>The Wedge</b> .....	<i>iceberg lettuce, shaved red onion, point Reyes blue cheese, pancetta, cherry tomatoes</i>	13

*Seafood*

<b>Blackened Salmon</b> .....	<i>fingerling potatoes, snap peas, toy box tomatoes golden pepper sauce, roasted beets, herb cheese spread</i>	33
<b>Spicy Shrimp Pasta</b> .....	<i>rigatoni pasta, sautéed shrimp, shallots, garlic basil, creamy spicy sauce, parmesan cheese</i>	34
<b>*Hawaiian Ahi Tuna</b> .....	<i>blackened ahi tuna seared rare, miso aioli sriracha aioli, cucumber, furikake seasoned rice</i>	34
<b>Herb Crusted Seabass</b> .....	<i>corvina seabass, bell pepper mushroom cake, asparagus lemon romanesco sauce, crispy carrot strings</i>	38
<b>Cold Water Lobster Tail</b> .....	<i>clarified butter, jasmine rice</i>	58

*corkage fee bottles 25 per 750 ml. v. cake cutting fee 1.50 per slice.*

*a 3% surcharge is added to the subtotal of all food & beverage purchases in support of the recent increases in minimum wage.*

*20% gratuity will be added to parties of 7 or larger. To serve all guests better, we do not offer separate checks.*

*\*consuming raw or undercooked food may increase your chance for foodborne illness*

# *Certified Angus Beef® Prime*

C.A.B. Prime must pass 9 more quality standards than regular U.S.D.A. 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°F broiler.

<b>Prime Filet Mignon</b>	(8 oz) "Center Cut" mashed potatoes	49
<b>Prime New York Strip</b>	(14 oz) "Center Cut" loaded baked potato	54
<b>Prime Bone-in Ribeye</b>	(20 oz) "Cowboy Cut" garlic parmesan potato wedges	66
<b>Dry Aged New York</b>	(12 oz) "Center Cut" au gratin potatoes	56

## *Wagyu*

北海道 A5 Hokkaido, Japan New York Taster (3 oz) 74  
*seared rare & sliced, served with tare sauce, finishing salt*

## *Surf & Turf*

**Filet Mignon & Lobster Tail** 79  
*6 oz prime certified angus filet mignon, lobster tail, au gratin potatoes*

## *Entrée's*

<b>Petite Filet</b> .....	6 oz prime certified angus beef, cognac peppercorn sauce	38
<b>Painted Hills Grass Fed Filet</b> .....	7 oz 100% all-natural, peppercorn sauce, sautéed spinach	44
<b>Prime Blackened Ribeye</b> .....	14 oz certified angus beef prime ribeye, sautéed onions blue cheese & red wine compound butter, cabernet demi-glaze sauce	52
<b>Filet Oscar</b> .....	6oz certified angus beef prime filet dungeness crab, asparagus, hollandaise sauce	48
<b>Berkshire Pork Chops</b> .....	pineapple, swiss chard, shallots, barbeque apricot sauce	42
<b>Rosemary Chicken</b> .....	airline chicken breast, country style potatoes herb chicken reduction sauce	32
<b>Grilled Veggie Pasta</b> .....	angel hair, yellow squash, green zucchini, roasted bell pepper cherry tomatoes, mushrooms, basil, parmesan cheese, aglio olio	28

<i>Add-On:</i>	<b>Cold Water Lobster Tail</b>	49	<b>Add Shrimp Scampi</b>	10
	<b>Oscar Style</b>	14	<b>Add Sweet Chili Prawns</b>	11
<i>Sauces:</i>	<b>Béarnaise, Cabernet Demi-Glaze, Cognac Peppercorn</b>			3

## *Sides*

<b>Green Beans</b>	9	<b>Au Gratin Potatoes</b>	10	<b>Fresh Asparagus</b>	12
<b>Mashed Potatoes</b>	9	<b>Sautéed Mushrooms</b>	10	<b>Creamed Spinach</b> <i>w/ pancetta</i>	11
<b>Sautéed Spinach</b>	9	<b>Loaded Baked Potato</b>	9	<b>Mac &amp; Cheese</b> <i>w/ truffle oil</i>	12

*Half & Half*.....smaller orders of any two sides above 12