

Certified Angus Beef® Prime

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

Less than 2% 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.

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| Filet Mignon (8 oz.) “Center cut” | 62 |
| Rib Eye (16 oz.) | 72 |
| Bone-in Rib Eye (24 oz.) “Cowboy” | 89 |
| New York (14 oz.) “Center cut” | 68 |

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| Westholme Wagyu | |
| <i>served with marbled potatoes & sauteed cremini mushrooms</i> | |
| Filet Mignon (7oz) | 98 |
| New York (12oz) | 110 |

Compliment your Steak

| | | | |
|-------------------------|----|---------------------------------|----|
| Oscar Style | 18 | Prawn Scampi | 18 |
| Blackened Style | 10 | Maine Lobster (6oz) | 28 |
| Day Boat Scallop | 15 | Australian Lobster (9oz) | 68 |

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| <i>Sauces: Béarnaise, Cabernet Demi-Glace or Cognac Peppercorn</i> | 4 |
| <i>Sauce Trio</i> | 12 |

Surf & Turf

Filet Mignon & Lobster Tail 90

*6 oz. prime filet mignon & 6 oz. lobster tail
au gratin potatoes, vegetable garnish*

Sides

| | | | | | |
|----------------------|----|---|----|---|----|
| Baked Potato | 13 | Sautéed Spinach | 14 | Sautéed Cremini Mushrooms | 14 |
| Mashed Potatoes | 14 | Mac and Cheese | 14 | Fresh Asparagus | 15 |
| Au Gratin Potatoes | 15 | Brussel Sprouts <i>(with applewood smoked bacon)</i> | 15 | Creamed Spinach <i>(with pancetta)</i> | 15 |
| <u>Split 2 sides</u> | | | 15 | | |

Entrees

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| Blackened Rib Eye | <i>16 oz prime certified angus beef, blue cheese compound butter caramelized onions, cabernet demi-glace, yukon gold mashed potatoes</i> | 79 |
| Filet and Prawns | <i>6 oz prime certified angus beef filet mignon, shrimp scampi yukon gold mashed potatoes</i> | 69 |
| Filet Oscar | <i>6 oz prime certified angus beef filet mignon, dungeness crab asparagus, bearnaise, au gratin potatoes</i> | 79 |
| Braised Short Ribs | <i>soy ginger glaze, horseradish mashed, broccolini</i> | 39 |
| Lemon Garlic Chicken | <i>oven roasted, pesto mashed potatoes white corn, zucchini, toy box tomato medley, pan jus</i> | 38 |

Executive Chef Brian Weselby

Appetizers

| | | |
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| Portobello Mushroom Ravioli | <i>marsala broth, red swiss chard, pine nuts, parmesan</i> | 15 |
| Calamari | <i>fresh garlic, parmesan, house made tartar, cocktail sauce</i> | 16 |
| Crab Cakes | <i>panko crusted, dungeness crab, citrus beurre blanc</i> | 28 |
| Beef Carpaccio | <i>whole grain mustard aioli, fried capers, shaved manchego, arugula</i> | 20 |
| Jumbo Prawns | <i>cocktail sauce, fresh grated horseradish</i> | 18 |
| Day Boat Sea Scallops | <i>green thai curry, black forbidden rice, tomato ginger chutney</i> | 26 |
| Artisan Bread | <i>assorted dinner rolls, butter</i> | 4 |

Soup

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| French Onion | <i>sweet onions, melted gruyere, parmesan crouton</i> | 12 |
| Clam Chowder (Served on Friday only) | | 12 |

Salad

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| The Wedge | <i>baby iceberg, bacon, red onion, cherry tomatoes, point Reyes blue cheese dressing</i> | 16 |
| Caesar | <i>petite hearts of romaine, spanish white anchovy, house crouton, shaved parmesan</i> | 15 |
| Forbes Mill House | <i>butter lettuce, cucumbers, cherry tomatoes, red wine, honey vinaigrette</i> | 14 |
| Strawberry, Arugula & Spinach | <i>crumbled goat cheese, pistachios, white balsamic</i> | 16 |

Seafood

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|---|---|----|
| Alaskan Halibut | <i>macadamia nut crusted, english pea risotto, lemon beurre blanc</i> | 48 |
| Wild King Salmon | <i>marbled potatoes, fava beans, oyster mushrooms, beurre rouge</i> | 46 |
| Australian Lobster Tail (9 oz) | <i>clarified butter, mashed potatoes, asparagus</i> | 72 |

Sunday Prime Rib

14 oz **Prime** Certified Angus Beef 65
served with baked potato & sauteed broccolini

(Served Sundays Only)

20% service charge on 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