

Appetizers

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>	28
Artisan Bread	<i>assorted dinner rolls, butter</i>	4

Soup

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

Salad

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 & Vegetarian

Alaskan Halibut	<i>macadamia nut crusted, english pea risotto, lemon beurre blanc</i>	48
Ora 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
Vegetable Risotto	<i>tomatoes, cremini mushrooms, asparagus, carrots, beurre blanc</i>	32

Sunday Prime Rib

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

(Served Sundays Only)

Executive Chef Brian Weselby

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.

Filet Mignon (8 oz.) <i>“Center cut”</i>	65
Rib Eye (16 oz.)	72
Bone-in Rib Eye (24 oz.) <i>“Cowboy”</i>	89
New York (14 oz.) <i>“Center cut”</i>	68

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

Compliment your Steak

Oscar Style	25	Prawn Scampi	20
Blackened Style	15	Maine Lobster (6oz)	35
Day Boat Scallop	14	Australian Lobster (9oz)	65

Sauces: Béarnaise, Cabernet Demi-Glace or Cognac Peppercorn	4
Sauce Trio	12

Surf & Turf

Filet Mignon & Lobster Tail 90

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

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

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>	72
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

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