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| Sweet Chili Prawns..... | garlic chili glaze, jasmine rice | 17 |
| Jumbo Prawn Cocktail | cocktail sauce, horseradish, lettuce garnish | 16 |
| Fried Calamari..... | tartar sauce, cocktail sauce, fresh parmesan, garlic | 15 |
| Crab Cakes..... | panko crusted dungeness crab, citrus beurre blanc | 18 |
| Charcuterie Board..... | cheese duo, cured meats, niçoise olives, artichoke hearts, naan | 20 |
| *Furikake Hawaiian Ahi Tuna..... | #1 sushi grade, seared rare, papaya & mango slaw | 18 |
| *Hawaiian Ahi Poke..... | #1 sushi grade, scallion, sesame seed, crispy won tons | 17 |
| *Oysters on the Half shell..... | mignonette, cocktail sauce, horseradish | 18 |

Soup & Salad

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| Soup of the Day..... | please inquire | 12 |
| French Onion Soup..... | Forbes Mill signature soup, swiss cheese, crouton | 10 |
| Forbes House..... | mixed greens, shaved carrots, toy box tomato, cucumber, balsamic vinaigrette | 10 |
| Caesar..... | hearts of romaine, spanish white anchovy, house croutons, shaved parmesan | 11 |
| Pear & Gorgonzola..... | baby greens, pear, gorgonzola, toy box tomatoes, candied pecans, pear vinaigrette | 13 |
| The Wedge..... | iceberg lettuce, red onion, point Reyes blue cheese, pancetta, cherry tomatoes | 14 |
| Beets and Goat cheese..... | sliced red and golden beets, fresh spinach, balsamic vinaigrette, Bermuda goat cheese | 13 |

Seafood

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| Blackened Ora King Salmon..... | fire roasted corn salsa, citrus beurre blanc, jasmine rice, asparagus garnish | 38 |
| *Hawaiian Ahi Tuna..... | #1 sushi grade, blackened ahi tuna seared rare, miso aioli, sriracha aioli, cucumber, furikake seasoned rice | 38 |
| Maine Lobster Tail..... | clarified butter, jasmine rice | 55 |
| Shrimp Scampi Pasta..... | fettuccine, lemon white wine butter sauce, tomato, shallots, basil | 34 |
| Shrimp & Rigatoni Pasta..... | shrimp, creamy spicy pomodoro sauce, parmesan cheese, rigatoni pasta | 34 |

Certain items for curbside pickup are not available for dine in
Corkage fee bottle 30 per 750 ml.2 btl/1.5L per part limit. Outside dessert service fee 1.50 per person.

20% gratuity applied to parties 6 or more

*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.

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| Prime Filet Mignon | (8 oz) "Center Cut" mashed potatoes | 52 |
| Prime New York Strip | (14 oz) "Center Cut" au gratin potatoes | 58 |
| Prime Bone-in Ribeye | (20 oz) "Cowboy Cut" mashed potatoes | 68 |
| Prime Dry Aged NY Strip | (12 oz) Dry aged for 28 days au gratin potatoes | 60 |

Specialty Combinations

| | 6oz/8oz |
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| Surf & Turfprime filet mignon, Maine lobster tail, jasmine rice | 77/87 |
| Bacon-Blue Filetprime filet mignon, Point Reyes blue cheese crumbles applewood smoked bacon, mashed potatoes | 49/59 |
| Filet & Scampiprime filet mignon, jumbo prawns scampi style, mashed potatoes | 54/64 |
| Filet Oscardungeness crab, asparagus spears, hollandaise, mashed potato | 58/68 |

House Specialties

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| Prime Blackened Ribeye14 oz certified angus beef ribeye, crispy onion strings, demi-glace, red wine & blue cheese compound butter, mashed potatoes | 60 |
| Grass Fed Filet Mignon7 oz center cut Painted Hills natural beef, cognac peppercorn, mashed potatoes | 48 |
| Rosemary Chickenfrench cut chicken breast, fingerling potatoes carrots, pearl onions, herb chicken reduction sauce | 32 |
| Spicy Cajun Jambalayapetite shrimp, spicy sausage, blackened chicken, jasmine rice, creole sauce | 34 |
| <u>Add-On:</u> | |
| Maine Lobster Tail | 49 |
| Blue Cheese Crust | 5 |
| Shrimp Scampi | 12 |
| Oscar Style | 16 |
| <u>Sauces:</u> | |
| Cabernet Demi-Glace, Cognac Peppercorn, Hollandaise, Bearnaise | 3ea |

Sides

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| Loaded Baked Potato | 11 | Mashed Potatoes | 10 | Creamed Spinach w/pancetta | 12 |
| Brussel Sprouts | 10 | Sauteed Spinach | 10 | Sauteed Mushrooms | 10 |
| Sauteed Asparagus | 12 | Au Gratin Potatoes | 11 | Crab Mac n Cheese | 20 |
| Garlic or Cajun Fries | 11 | Broccoli and Carrots | 11 | Parmesan Wedges | 10 |

Half & Half.....smaller orders of any two sides above 14
 crab mac additional