

Appetizers

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| Dinner Rolls | fresh house baked bread, butter 5 |
| Sesame Ahi Tuna* | soba noodles & napa cabbage slaw, miso aioli, sriracha 29 |
| Calamari | fresh garlic, parmesan, tartar, cocktail sauce 22 |
| Crab Cakes | dungeness and blue crab, cajun remoulade, micro greens 33 |
| Tempura Green Beans | red miso aioli 19 |
| Jumbo Prawns | cocktail sauce, fresh grated horseradish 24 |
| Oysters on The Half* | tarragon-champagne mignonette, cocktail sauce 28 |
| Oysters Rockefeller | creamed spinach, béarnaise, pernod, bread crumbs 32 |
| Mongolian Beef | shaved filet mignon, scallions, red bell peppers, garlic chips, asian slaw 28 |
| Blackened Scampi | jumbo prawns, mashed potatoes, white wine-butter sauce 26 |
| Day Boat Scallops | caramelized cauliflower purée, bacon jam, balsamic drizzle 38 |

Soup & Salad

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| French Onion | sweet onions, melted gruyere, croutons 14 |
| The Wedge | iceberg, bacon, red onion, cherry tomatoes, blue cheese dressing 18 |
| Caesar | baby romaine hearts, spanish white anchovy, croutons, shaved parmesan 18 |
| Forbes House | cucumber, cherry tomatoes, onions, carrots, red wine-honey vinaigrette 15 |
| Strawberry & Spinach | goat cheese, toasted almonds, strawberry vinaigrette 18 |

Add to Any Salad

chicken 10 filet tips 22 salmon 20 prawns 18

Seafood & Pasta

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| Alaskan Halibut | jasmine rice, baby bok choy, corn and avocado salsa, passionfruit beurre blanc 48 |
| Seafood Risotto | scallops, white fish, prawns, saffron, sundried tomatoes, basil 65 |
| Sesame Ahi Tuna | seared rare, furikake, jasmine rice, tempura green beans, miso aioli 56 |
| Pesto Salmon | creamy polenta cake, sautéed spinach, heirloom tomato confit, balsamic glaze 48 |
| Lobster Tail | 9oz maine lobster, clarified butter, mashed potatoes, fresh asparagus 72 |
| Pappardelle Au Povre | pepper-crusting filet tips, roma tomatoes, brandy peppercorn cream sauce 42 |
| Mushroom Ravioli | red swiss chard, pine nuts, parmesan cheese, marsala broth 38 |

Executive Chef Adam Bortolussi

*Please note that a 20% service charge will be added to all parties of 6 or more. Menu subject to change.
We are not responsible for lost or stolen items. Corkage Fee: \$40 per 750 ML (maximum of 4 bottles per table please)
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.*

Certified Angus Beef®

Certified Angus Beef® Prime is sourced from only the top 3% of all beef and meets ten more quality standards beyond USDA grading. Our steaks are aged a minimum of 28 days.

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| Prime Filet Mignon (6 oz) "Center Cut" 63 | Prime Dry-Aged New York (12 oz) 88 |
| Prime Filet Mignon (8 oz) "Center Cut" 79 | Prime Ribeye (16 oz) 74 |
| Prime New York (14 oz) "Center Cut" 76 | Prime Bone-In Ribeye (20 oz) "Cowboy Cut" 90 |

Complement Any Steak

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| Oscar Style | dungeness crab, béarnaise, asparagus, mashed potatoes 28 |
| Blackened Style | blue cheese, caramelized onions, mashed potatoes, cabernet demi-glace 15 |
| Lobster Tail | 6oz or 9oz maine lobster tail, mashed potatoes, clarified butter 28/62 |
| Prawns Scampi | jumbo prawns, mashed potatoes, white wine butter sauce 20 |
| Sauces | béarnaise, cabernet demi-glace, cognac peppercorn, chimichurri, diane 4 |
| Butters | cowboy butter, truffle butter, garlic herb butter, or blue cheese 3 |

Sides

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| Baked Potato 15 | Mac and Cheese 17 | Sautéed Mushrooms 15 |
| Mashed Potatoes 16 | Creamed Spinach 18 | Fresh Asparagus 19 |
| Au Gratin Potatoes 18 | <i>with pancetta</i> | Sautéed Spinach 16 |
| Lobster Mac & Cheese 39 | Brussels Sprouts 17 | Corn, Tomato & Zucchini 17 |
| | <i>with applewood smoked bacon</i> | |

Split 2 Sides 18

(Lobster Mac & Cheese not available for split side, baked potato add 4)

Entrées

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| Westholme Wagyu | filet mignon, au gratin potatoes, cremini mushrooms 4oz/65 8oz/125 |
| Steak Diane | 8oz prime filet mignon, brandy-mushroom cream sauce sautéed spinach, mashed potatoes 88 |
| Prime Blackened Ribeye | blue cheese crumbles, caramelized onions, cabernet demi-glace mashed potatoes 89 |
| Filet Oscar | 6oz prime filet mignon, dungeness crab, béarnaise, asparagus mashed potatoes 88 |
| Surf & Turf | 6oz prime filet mignon, 6oz maine lobster tail, mashed potatoes clarified butter 90 |
| Roasted Chicken | chicken breast, bacon, fingerling potato, corn & zucchini hash chipotle glaze 39 |
| Braised Short Ribs | red wine demi-glace, cheddar mashed potatoes, broccolini 48 |