

Appetizers

Manresa Bread	3 pc/6pc sourdough, lavender & black hawaiian salted butter 3/6
Sesame Ahi Tuna*	soba noodles & napa cabbage slaw, miso aioli, sriracha 28
Calamari	fresh garlic, parmesan, tartar, cocktail sauce 22
Crab Cakes	dungeness and blue crab, cajun remoulade, micro greens 30
Samosas	mashed potatoes, peas, garam masala, mint chimichurri 18
Jumbo Prawns	cocktail sauce, fresh grated horseradish 24
Oysters on The Half*	tarragon-champagne mignonette, cocktail sauce 27
Oysters Rockefeller	creamed spinach, béarnaise, pernod, breadcrumbs 30
Mongolian Beef	shaved filet mignon, scallions, red bell peppers, garlic chips, asian slaw 26
Blackened Scampi	jumbo prawns, mashed potatoes, white wine-butter sauce 24
Mushroom Ravioli	red swiss chard, pine nuts, parmesan cheese, marsala broth 18
Day Boat Scallops	caramelized cauliflowers purée, bacon jam, balsamic drizzle 36

Soup & Salad

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, parmesan 17
Forbes Mill House	cucumber, cherry tomatoes, onions, carrots, red wine-honey vinaigrette 15
Pear Gorgonzola	mixed greens, cherry tomatoes, sliced pears, candied pecans, pear vinaigrette 18

Add to Any Salad

Chicken 14 Steak 22 Salmon 20 Prawns 18

Seafood & Pasta

Sea Bass	jasmine rice, baby bok choy, corn & avocado salsa, passionfruit beurre blanc 48
Seafood Risotto	scallops, white fish, prawns, saffron, sundried tomatoes, basil 65
Sesame Ahi Tuna	furikake rice, tempura green beans, miso aioli 56
Pesto Salmon	creamy polenta cake, sautéed spinach, heirloom tomato confit, balsamic glaze 48
Lobster Tail	9oz cold water lobster, clarified butter, mashed potatoes, asparagus 75
Steak Gnocchi	filet mignon, garlic, shallots, cream, vodka pomodoro sauce, basil 38
Pasta Primavera	mixed seasonal vegetables, pesto, garlic herb butter 30

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: \$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.*

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.

Prime Filet Mignon (6 oz) "Center Cut" 62	Prime Bone-In New York (16 oz) 68
Prime Filet Mignon (8 oz) "Center Cut" 78	Prime Ribeye (16 oz) 72
Prime New York (14 oz) "Center Cut" 75	Prime Bone-In Ribeye (20 oz) "Cowboy Cut" 89

Complement Any Steak

Oscar Style	dungeness crab, béarnaise, asparagus, mashed potatoes 28
Blackened Style	blue cheese crumble, caramelized onions, mashed potatoes, cabernet demi-glace 15
Lobster Tail	6oz or 9oz maine lobster tail, mashed potatoes, clarified butter 30/65
Prawns Scampi	jumbo prawns, mashed potatoes, white wine butter sauce 18
Sauces	béarnaise, cabernet demi-glace, cognac peppercorn, chimichurri, diane 4
Butters	cowboy butter, truffle butter, garlic herb butter, blue cheese crumble 3

Sides

Baked Potato 14	Mac and Cheese 16	Sautéed Mushrooms 14
Mashed Potatoes 16	Creamed Spinach 17	Fresh Asparagus 18
Au Gratin Potatoes 16	<i>with pancetta</i>	Sautéed Spinach 15
Lobster Mac & Cheese 38	Brussels Sprouts 16	Elote Creamed Corn 16
	<i>with applewood smoked bacon</i>	
	Tempura Green Beans 15	

Split 2 Sides 16

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

Entrées

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 87
Prime Blackened Ribeye	blue cheese crumble, 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
Parmesan Chicken	mary's chicken breast, pesto mashed potatoes, sundried tomatoes garlic green beans, parmesan cream sauce 39
Braised Short Ribs	red wine demi-glace, cheddar mashed potatoes, broccolini 48
Lamb Chops	herb roasted fingerling potatoes, glazed carrots, mint demi 58