

Appetizers

Sweet Chili Prawns.....	garlic chili glaze, jasmine rice	19
Jumbo Prawn Cocktail.....	cocktail sauce, horseradish, lettuce garnish	19
Fried Calamari.....	tartar sauce, cocktail sauce, fresh parmesan, garlic	17
Crab Cakes.....	panko crusted dungeness crab, citrus beurre blanc	19
Artisan Cheese Board.....	trio of chef's selection, crostini, fruit, honeycomb, pecans	22
Charcuterie Board.....	cheese duo, cured meats, niçoise olives, artichoke hearts, naan	22
*Furikake Hawaiian Ahi Tuna.....	#1 sushi grade, seared rare, papaya & mango slaw	19
*Hawaiian Ahi Poke.....	#1 sushi grade, scallion, sesame seed, crispy won tons	18
*Oysters on the Half shell.....	mignonette, cocktail sauce, horseradish	18
Spring Rolls.....	grilled chicken, carrots, basil, garlic, green onion, sweet chilli sauce	17

Soup & Salad

Soup of the Day.....	please inquire	12
French Onion Soup.....	Forbes Mill signature soup, swiss cheese, crouton	12
Forbes House.....	mixed greens, shaved carrots, toy box tomato, cucumber, balsamic vinaigrette	10
Caesar.....	hearts of romaine, spanish white anchovy, house croutons, shaved parmesan	12
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

Mongolian King Salmon.....	chinook salmon, coconut infused rice, mongolian marinade steamed baby bok choy	40
Barramundi Sea Bass.....	piccata style, lemon, white wine, asparagus, capers, tomato, rice with corn succotash	40
*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	56
Shrimp Scampi Pasta.....	fettuccine, lemon white wine butter sauce, tomato, shallots, basil	35

Corkage fee \$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, item availability may change at any time for any reason
*consuming raw or undercooked food may increase your chance for foodborne illness
BREAD SERVED UPON REQUEST

Certified Angus Beef® Prime

C.A.B. Prime brand must pass 10 or 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.

Prime Filet Mignon	(8 oz) "Center Cut" mashed potatoes	56
Prime New York Strip	(14 oz) "Center Cut" au gratin potatoes	58
Prime Bone-in Ribeye	(20 oz) "Cowboy Cut" garlic parmesan wedges	68
Prime Porterhouse	(24 oz) au gratin potatoes	72
Prime Dry Aged New York	(12 oz) "28 days aged" mashed potatoes	66

Wagyu

北海道 A5 Miyazaki, Japan (6 oz) 150
 seared rare & sliced, served with tare sauce, finishing salt, choice of side

Specialty Combinations

6oz/8oz

Surf & Turf.....	prime filet mignon, Maine lobster tail, jasmine rice	77/87
Bacon-Blue Filet.....	prime filet mignon, Point Reyes blue cheese crumbles applewood smoked bacon, mashed potatoes	49/59
Filet & Scampi.....	prime filet mignon, jumbo prawns scampi style, mashed potatoes	54/64
Filet Oscar.....	prime filet mignon, dungeness crab, asparagus spears, hollandaise, mashed potato	58/68

House Specialties

Australian Wagyu Filet.....	(7 oz) red wine demi-glace, au gratin potatoes, sautéed mushrooms	69
Prime Blackened Ribeye.....	(14 oz) certified angus beef, crispy onion strings, demi-glace, red wine & blue cheese compound butter, mashed potatoes	60
Grass Fed Filet Mignon.....	(7 oz) Painted Hills, cognac peppercorn, mashed potatoes	54
Rosemary Chicken.....	broccolini, carrots, mash potato, herb reduction sauce	34
Spicy Cajun Jambalaya.....	petite shrimp, spicy sausage, blackened chicken, jasmine rice, homemade creole sauce	34

<u>Add-On:</u>	Maine Lobster Tail Or King Crab Legs	49	Shrimp Scampi	12
	Blue Cheese Crust	5	Oscar Style	16
<u>Sauces:</u>	Cabernet Demi-Glace, Cognac Peppercorn, Hollandaise, Bearnaise			3ea

Sides 12

Loaded Baked Potato	Crab Mac n Cheese+8	Creamed Spinach w/pancetta
Brussel Sprouts	Sauteed Spinach	Sauteed Mushrooms
Sauteed Asparagus	Au Gratin Potatoes	Mashed Potatoes
Garlic or Cajun Fries	Broccoli and Carrots	Parmesan Wedges

Half & Half.....smaller orders of any two sides above 15
 crab mac additional