

## Appetizers

|                             |   |
|-----------------------------|---|
| <b>Dinner Rolls</b>         | fresh house baked bread 4   |
| <b>Sesame Ahi Tuna*</b>     | soba noodles & napa cabbage slaw, miso aioli, sriracha 28                     |
| <b>Calamari</b>             | fresh garlic, parmesan, tartar, cocktail sauce 22                             |
| <b>Crab Cakes</b>           | dungeness and blue crab, cajun remoulade, micro greens 30                     |
| <b>Samosas</b>              | mashed potatoes, peas, garam masala, mint chimichurri 18                      |
| <b>Jumbo Prawns</b>         | cocktail sauce, fresh grated horseradish 24                                   |
| <b>Oysters on The Half*</b> | tarragon-champagne mignonette, cocktail sauce 27                              |
| <b>Oysters Rockefeller</b>  | creamed spinach, béarnaise, pernod, breadcrumbs 30                            |
| <b>Mongolian Beef</b>       | shaved filet mignon, scallions, red bell peppers, garlic chips, asian slaw 26 |
| <b>Blackened Scampi</b>     | jumbo prawns, mashed potatoes, white wine-butter sauce 24                     |
| <b>Mushroom Ravioli</b>     | red swiss chard, pine nuts, parmesan cheese, marsala broth 18                 |
| <b>Day Boat Scallops</b>    | caramelized cauliflowers purée, bacon jam, balsamic drizzle 38                |

## Soup & Salad

|                          |  |
|--------------------------|--|
| <b>French Onion</b>      | sweet onions, melted gruyere, croutons 14  |
| <b>The Wedge</b>         | iceberg, bacon, red onion, cherry tomatoes, blue cheese dressing 18              |
| <b>Caesar</b>            | baby romaine hearts, spanish white anchovy, croutons, parmesan 17                |
| <b>Forbes Mill House</b> | cucumber, cherry tomatoes, onions, carrots, red wine-honey vinaigrette 15        |
| <b>Pear Gorgonzola</b>   | 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

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

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

## Complement Any Steak

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

|                               |  |
|-------------------------------|--|
| <b>Westholme Wagyu</b>        | filet mignon, au gratin potatoes, cremini mushrooms<br>4oz 65 8oz 125  |
| <b>Steak Diane</b>            | 8oz prime filet mignon, brandy-mushroom cream sauce<br>sautéed spinach, mashed potatoes 87                     |
| <b>Prime Blackened Ribeye</b> | blue cheese crumble, caramelized onions, cabernet demi-glace<br>mashed potatoes 89                             |
| <b>Filet Oscar</b>            | 6oz prime filet mignon, dungeness crab, béarnaise, asparagus<br>mashed potatoes 88                             |
| <b>Surf &amp; Turf</b>        | 6oz prime filet mignon, 6oz maine lobster tail, mashed potatoes<br>clarified butter 90                         |
| <b>Parmesan Chicken</b>       | mary's chicken breast, pesto mashed potatoes, sundried tomatoes<br>garlic green beans, parmesan cream sauce 39 |
| <b>Braised Short Ribs</b>     | red wine demi-glace, cheddar mashed potatoes, broccolini 48  |
| <b>Lamb Chops</b>             | herb roasted fingerling potatoes, glazed carrots, mint demi 65   |