

Crispy Pork Wings	<i>garlic mojo marinated pork shanks, coleslaw</i>	15
Sweet Chili Prawns	<i>garlic chili glaze, jasmine rice</i>	16
Fried Calamari	<i>tartar sauce, cocktail sauce, fresh parmesan, garlic</i>	14
Jumbo Prawns	<i>cocktail sauce, fresh grated horseradish</i>	14
Crab Cakes	<i>panko crusted dungeness crab, citrus beurre blanc</i>	18
*Furikake Ahi Tuna	<i>#1 sushi grade, seared rare, papaya & mango slaw</i>	17
*Oysters on the Half Shell	<i>pepper & cilantro mignonette</i>	16
Beef Skewers	<i>prime flat iron steak, ginger soy glaze</i>	16

Forbes Mill Platter (choose any three of the above appetizers) 42

Artisan Cheese Platter	<i>cypress grove humboldt fog cheese, don juan 4yr manchego point reyes farmstead blue cheese, toast points, honey comb, fresh fruit</i>	19
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Soups

French Onion	<i>sweet onions, melted gruyère, parmesan crouton</i>	10
Soup of the Day	<i>chef's daily preparation</i>	9

Salads

Forbes House	<i>mixed greens, cucumber, toy box tomatoes, balsamic vinaigrette</i>	8
Roasted Beet Salad	<i>sliced red & gold beets, humboldt fog cheese, aged balsamic reduction</i>	10
Caesar	<i>hearts of romaine, spanish white anchovy, house croutons, shaved parmesan</i>	10
Pear & Gorgonzola	<i>baby greens, pear slices, gorgonzola, toy box tomatoes candied pecans, pear vinaigrette</i>	11
Greek	<i>cherry tomatoes, cucumbers, red onions, niçoise olives romaine lettuce, red wine vinaigrette, feta cheese</i>	11
The Wedge	<i>iceberg lettuce, shaved red onion, point reyes blue cheese, pancetta, cherry tomatoes</i>	12

Seafood

Macadamia Crusted Halibut	<i>creamy fava bean sauce, asparagus, carrots, coconut jasmine rice</i>	38
Seafood Risotto	<i>saffron risotto, jumbo prawns, scallops, white fish, basil sundried tomatoes, lemon & white wine butter sauce</i>	33
*Hawaiian Ahi Tuna	<i>blackened ahi tuna seared rare, miso aioli sriracha aioli, cucumber, furikake seasoned rice</i>	34
Ora King Salmon	<i>vegetable risotto, spaghetti squash, toy box tomatoes haystack onion strings, creamy gold bell pepper sauce</i>	32
Cold Water Lobster Tail	<i>clarified butter, jasmine rice</i>	58

corkage fee bottles 25 per 750 ml. v. cake cutting fee 1.50 per slice.

a 3% surcharge is added to the subtotal of all food & beverage purchases in support of the recent increases in minimum wage.

20% gratuity will be added to parties of 7 or larger. To serve all guests better, we do not offer separate checks.

**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.

Prime Filet Mignon	(8 oz) "Center Cut" mashed potatoes	49
Prime New York Strip	(14 oz) "Center Cut" loaded baked potato	54
Prime Bone-in Ribeye	(20 oz) "Cowboy Cut" garlic parmesan potato wedges	66
Dry Aged New York	(12 oz) "Center Cut" au gratin potatoes	56

Wagyu

武州和牛 A5 Saitama, Bushu, Japan New York Taster (3 oz) 74
 seared rare & sliced, served with tare sauce, finishing salt

Surf & Turf

Filet Mignon & Lobster Tail 79
 6 oz prime certified angus filet mignon, lobster tail, au gratin potatoes

Entrée's

Australian Tajima Black Wagyu	7 oz "center cut" filet mignon sautéed cremini mushrooms, cabernet demi glaze	72
Filet & Prawns	6 oz prime certified angus filet mignon & 3 jumbo prawns scampi style	44
Painted Hills Grass Fed Filet	7 oz 100% all-natural, peppercorn sauce, sautéed spinach	44
Prime Blackened Ribeye	14 oz certified angus beef prime ribeye, crispy onion strings blue cheese compound butter, cabernet demi-glaze sauce	48
Filet Oscar	6oz certified angus beef prime filet dungeness crab, asparagus, hollandaise sauce	48
Braised Short Ribs	mashed potatoes, carrots, onions, beef broth reduction	42
Chicken Madeira	pan seared chicken breast, oyster mushrooms toy box tomatoes, asparagus, mashed potatoes	32
Grilled Veggie Pasta	angel hair, yellow squash, green zucchini, roasted bell pepper cherry tomatoes, mushrooms, basil, parmesan cheese, aglio olio	28

<i>Add-On:</i>	Cold Water Lobster Tail	49	Shrimp Scampi	10
	Oscar Style	14		
<i>Sauces:</i>	Béarnaise, Cabernet Demi-Glaze, Cognac Peppercorn, Madeira-Truffle			3

Sides

Market Vegetable	9	Au Gratin Potatoes	10	Fresh Asparagus	12
Mashed Potatoes	9	Sautéed Mushrooms	10	Creamed Spinach w/pancetta	11
Sautéed Spinach	9	Loaded Baked Potato	9	Macaroni & Cheese	11

Half & Half.....smaller orders of any two sides above 12