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| 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 |

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

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

Salads

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| 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

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| 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.

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| 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

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| 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 |
| Filet Rossini | 8 oz prime certified angus beef filet mignon, foie gras focaccia crostini, madeira-truffle sauce, asparagus | 56 |
| 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 |

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| <i>Add-On:</i> | Cold Water Lobster Tail | 49 | Shrimp Scampi | 10 |
| | Oscar Style | 14 | Foie Gras | 18 |
| <i>Sauces:</i> | Béarnaise, Cabernet Demi-Glaze, Cognac Peppercorn, Madeira-Truffle | | | 3 |

Sides

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| 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