

Appetizers

Sweet Chili Prawns.....	garlic chili glaze, jasmine rice	17
Three Raw Oysters & Three Poached Prawns.....	mignonette, cocktail sauce, horseradish	17
Fried Calamari.....	tartar sauce, cocktail sauce, fresh parmesan, garlic	15
Charcuterie Board.....	sliced cheese & cured meats, niçoise olives, artichoke hearts, cheese crisp, naan	20
Crab Cakes.....	panko crusted dungeness crab, citrus beurre blanc	18
Spinach & Artichoke Dip.....	shaved parmesan, toast points	15
*Tomatillo Steak Crostini.....	thin cut bavette, garlic aioli toast, pickled onion	17
*Furikake Hawaiian Ahi Tuna.....	#1 sushi grade seared rare, papaya & mango slaw	18
*Hawaiian Ahi Poke.....	#1 sushi grade, scallion, sesame seed, crispy wontons	18

Soup & Salad

Soup of the Day.....	chef's daily preparation	9
French Onion Soup.....	Forbes Mill signature soup, gruyere cheese & crouton	10
Forbes House.....	mixed greens, strawberries, smoked mozzarella strawberry champagne vinaigrette	10
Caesar.....	hearts of romaine, spanish white anchovy, house croutons, shaved parmesan	11
Pear & Gorgonzola.....	baby greens, pear, gorgonzola, toy box tomatoes candied pecans, pear vinaigrette	13
The Wedge.....	iceberg lettuce, shaved red onion, point Reyes blue cheese, pancetta, cherry tomatoes	14

Seafood

Blackened Ora King Salmon.....	fire roasted corn salsa, citrus beurre blanc wild harvested brown rice, asparagus garnish	42
*Hawaiian Ahi Tuna.....	blackened ahi tuna seared rare, miso aioli sriracha aioli, cucumber, furikake seasoned rice	38
Cold Water Lobster Tail.....	clarified butter, fried rice	60

Entrées

Rosemary Chicken.....	french cut chicken breast, fingerling potatoes carrots, pearl onions, herb chicken reduction sauce	32
Mushroom & Pesto Pasta.....	fettuccine, wild mushrooms, cherry tomatoes basil, shaved parmesan cheese, aglio olio	28
Spicy Cajun Jambalaya.....	petite shrimp, scallops, spicy sausage, blackened chicken, jasmine rice, creole sauce	35

Corkage fee: 30 per 750 ml. 2 bottle / 1.5l limit per party. Outside dessert service fee 1.50 per person

20% Gratuity applied to parties of 6 or larger

*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	54
*Prime New York Strip	14 oz Center Cut loaded baked potato	62
*Prime Bone-in Ribeye	20 oz Cowboy Cut garlic parmesan potato wedges	72

北海道 A-5 Japanese Wagyu

100% Japanese A5 hokkaido wagyu seared rare &
 sliced, served with tare sauce, finishing salt
 3 oz.....65
 6 oz.....125

Wagyu Tomahawk Ribeye

Australian F1 wagyu hybrid
 Limited availability.....2.95/oz

Filet Mignon Your Way

	6 oz/8 oz
*Surf & Turf	prime filet mignon, 8 oz cold water lobster tail, fried rice 82/92
*Filet Oscar Style	prime filet mignon, dungeness crab hollandaise sauce, sautéed asparagus 58/68
*Bacon-Blue Filet	prime filet mignon, point Reyes blue cheese crumbles cherrywood smoked bacon, au gratin potatoes 49/59
*Filet & Scampi	prime filet mignon, jumbo prawns scampi style, mashed potatoes 54/64

House Specialties

*Prime Blackened Ribeye	14 oz certified angus ribeye, sautéed onions, demi-glace sauce red wine & blue cheese compound butter, mashed potatoes	64
*Grass Fed Filet Mignon	7 oz center cut Painted Hills natural beef, cognac peppercorn, mashed potatoes	48

Entrée Compliments

Cold Water Lobster Tail	52	Shrimp Scampi	12
Oscar Style	17	Blue Cheese Crust	5
Hollandaise, Béarnaise, Cabernet Demi-Graze, or Cognac Peppercorn Sauce			3

Sides

Loaded Baked Potato	11	Crab Mac & Cheese	20	Au Gratin Potatoes	11
Brussel Sprouts w/bacon	10	Sautéed Mushrooms	10	Creamed Spinach w/pancetta	12
Sautéed Asparagus	12	Sautéed Spinach	11	Mashed Potatoes	10
Fries	10	Garlic Fries	11	Sweet Potato Fries	11

Half & Half.....smaller orders of any two sides above 14
 *excludes crab mac & cheese