

Appetizers

- Bread** *sourdough & wheat, butter* 3
- Sesame Ahi Tuna*** *soba noodles & napa cabbage slaw, miso aioli, sriracha* 27
- Calamari** *fresh garlic, parmesan, tartar, cocktail sauce* 22
- Crab Cakes** *dungeness crab, pineapple-mango salsa, cajun remoulade* 29
- Samosas** *mashed potatoes, peas, garam masala, mint chimichurri* 18
- Jumbo Prawns** *cocktail sauce, fresh grated horseradish* 22
- Oysters on The Half*** *tarragon-champagne mignonette, cocktail sauce* 27
- Oysters Rockefeller** *creamed spinach, béarnaise, pernod, breadcrumbs* 29
- Steak Tips** *scallions, garlic chips, cognac peppercorn sauce* 24
- Blackened Scampi** *mashed potatoes, white wine-butter sauce* 22
- Charcuterie Plate** *artisanal meats & cheeses, fresh fruit, candied pecans, local honey, breadsticks, focaccia* 35

Soup & Salad

- French Onion** *sweet onions, melted gruyere, crostini* 14
- The Wedge** *iceberg, bacon, red onion, cherry tomatoes, blue cheese dressing* 18
- Caesar** *baby romaine hearts, spanish white anchovy, crostini, parmesan* 16
- Forbes Mill House** *mixed greens, cucumber, cherry tomatoes, onions, carrots, red wine-honey vinaigrette* 15
- Beet Salad** *baby arugula, roasted beets, dried cranberries, candied pecans, feta cheese, balsamic vinaigrette* 17

Add to Any Salad

Chicken 14 *Steak Tips* 18 *Salmon or Prawns (4)* 22

Seafood & Pasta

- Sea Bass** *jasmine rice, baby bok choy, sweet corn & avocado salsa, passionfruit beurre blanc* 45
- Seafood Risotto** *scallops, sea bass, prawns, saffron, sundried tomatoes, basil* 63
- Sesame Ahi Tuna** *furikake rice, tempura green beans, miso aioli* 54
- Pesto Salmon** *creamy polenta cake, sautéed spinach, heirloom tomato confit, balsamic glaze* 45
- Australian Lobster Tail** *9oz, clarified butter, mashed potatoes, asparagus* 79
- Mushroom Ravioli** *red swiss chard, pine nuts, parmesan cheese, marsala broth* 34
- Pasta Primavera** *mixed seasonal vegetables, garlic herb butter* 30

Add chicken 14

Add Steak Tips 18

Executive Chef Adam Bortolussi

Please note that a 20% service charge will be added to 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 nine more standards than USDA Prime. Our prime cuts then undergo a minimum 28-day aging process.

Filet Mignon (6 oz) "Center Cut" 59	Bone-In New York (16 oz) 66
Filet Mignon (8 oz) "Center Cut" 69	Prime Ribeye (16 oz) 79
Prime New York (14 oz) "Center Cut" 79	Prime Bone-In Ribeye (24 oz) "Cowboy Cut" 94

Complement Any Steak

Oscar Style <i>dungeness crab, béarnaise, asparagus & au gratin</i>	24
Blackened Style <i>blue cheese butter, caramelized onions, cabernet demi-glace</i>	15
Surf & Turf <i>6oz maine lobster tail, clarified butter, au gratin potatoes</i>	30
<i>*add 9oz australian tail</i>	60
Prawns Scampi (3) <i>white wine butter sauce, mashed potatoes</i>	18
Diane Style <i>brandy-mushroom cream sauce, sautéed spinach & mashed potatoes</i>	15
Sauces: <i>Béarnaise, Cabernet Demi-Glace, Cognac Peppercorn, Chimichurri, Diane Sauce</i>	
Butters: <i>Cowboy Butter, Blue Cheese Butter, Truffle Butter, Maître D' Butter</i>	4
	3

Sauce Trio 12

Sides

Baked Potato	13	Sautéed Spinach	14	Sautéed Mushrooms	14
Mashed Potatoes	15	Mac and Cheese	15	Fresh Asparagus	16
Au Gratin Potatoes	15	Creamed Spinach	15	Shishito Peppers	12
Lobster Mac & Cheese	35	<i>with pancetta</i>		Elote Creamed Corn	15
		Brussels Sprouts	16		
		<i>with applewood smoked bacon</i>			

Split 2 Sides 15

(Lobster Mac & Cheese not available for split side)

Entrées

Westholme Wagyu <i>4oz or 8oz wagyu filet mignon, au gratin potatoes</i>	55/105
<i>cremini mushrooms</i>	
Steak Diane <i>8oz filet mignon, brandy-mushroom cream sauce, sauteed spinach, mashed potatoes</i>	84
Blackened Ribeye <i>16oz prime ribeye, blue cheese butter, caramelized onions</i>	94
<i>cabernet demi-glace, mashed potatoes</i>	
Parmesan Chicken <i>garlic green beans, pesto mashed, sundried tomatoes, parmesan cream sauce</i>	39
Braised Short Ribs <i>soy ginger glaze, beets horseradish mashed potatoes</i>	43
Niman Ranch Pork Chop <i>16oz long-bone, gorgonzola-caramelized onion mash, asparagus</i>	55
<i>mustard-bacon jam</i>	