Appetizers

Dinner Rolls	fresh house baked bread, butter	*5*
Sesame Ahi Tuna*	soba noodles & napa cabbage slaw, miso aioli, sriracha	*29*
Calamari	fresh garlic, parmesan, tartar & cocktail sauce	*22*
Crab Cakes	dungeness and blue crab, cajun remoulade, micro greens	*33*
Jumbo Prawns	cocktail sauce, fresh grated horseradish	*24*
Oysters on The Half*	tarragon-champagne mignonette, cocktail sauce	*28*
Oysters Rockefeller	creamed spinach, béarnaise, pernod, bread crumbs	*32*
Mongolian Beef	filet mignon , scallions, red bell peppers, garlic chips, asian slaw	*28*
Blackened Scampi	jumbo prawns, mashed potatoes, white wine-butter sauce	*26*
Day Boat Scallops	butternut squash purée, bacon jam, balsamic drizzle	*38*
Sake Steamed Clams	littleneck clams, linguica, shallots, sake butter broth, toast points	*20*

Soup & Salad

French Onion Soup	sweet onions, melted gruyere, croutons	*15*
Wedge Salad	iceberg, bacon, red onion, cherry tomatoes, blue cheese dressing	*18*
Caesar	baby romaine hearts, spanish white anchovy, croutons, shaved parmesan	*18*
Forbes House Salad	cucumber, cherry tomatoes, onions, carrots, red wine-honey vinaigrette	*15*
Roasted Beet Salad	mixed greens, goat cheese, toasted almonds, balsamic vinaigrette	*18*

Add to Any Salad

chicken *10* ~ filet tips *24* ~ king salmon *20* ~ jumbo prawns *18*

Seafood & Pasta

Crab Crusted Sea Bass	potato wedges, zucchini pomodoro, citrus beurre blanc	*54*
Seafood Risotto	scallops, white fish, prawns, saffron, sundried tomatoes, basil	*65*
Sesame Ahi Tuna	seared rare, furikake, jasmine rice, tempura green beans, miso aioli	*56*
Mushroom Ravioli	red swiss chard, pine nuts, parmesan cheese, marsala broth	*38*
King Salmon	pesto crusted, polenta cake, sautéed spinach, tomato confit, balsamic glaze	*48*
Lobster Tail	australian cold water lobster, clarified butter, mashed potatoes, asparagus	*72*
Short Rib Ragu	cremini mushrooms, tomato sauce, pappardelle pasta, parmesan	*48*

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: $40 per 750 ML (maximum of 4 bottles per table please)
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Our Steaks

We proudly serve 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.

Prime Filet Mignon *(7 oz) "Center Cut"* *78*
Prime New York *(14 oz) "Center Cut"* *76*
Westholme Wagyu Filet Mignon *(6oz)* *88*
Prime Dry-Aged New York *(12 oz)* *83*
Prime Ribeye *(16 oz)* *72*
Prime Bone-In Ribeye *(20 oz) "Cowboy Cut"* *90*

Compliment Your Steak

Oscar Style	dungeness crab, béarnaise, asparagus *18*
Blackened Style	blue cheese butter, caramelized onions, cabernet demi-glace *12*
Lobster Tail	australian cold water lobster tail, clarified butter *60*
Prawns Scampi	jumbo prawns (3), white wine butter sauce *15*
Sauces	béarnaise, cabernet demi-glace, cognac peppercorn, diane *4*
Butters	cowboy butter, truffle butter, garlic herb butter, blue cheese butter *3*

Sides

Baked Potato *16*
Mashed Potatoes *16*
Au Gratin Potatoes *18*
Lobster Mac & Cheese *39*
Mac and Cheese *17*
Sauteed Mushrooms *15*
Brussels Sprouts *w/bacon* *17*
Steak Fries *16*
Creamed Spinach *w/pancetta* *18*
Fresh Asparagus *19*
Sautéed Spinach *16*
Tempura Green Beans *16*

Split 2 Sides *18*
(Lobster Mac & Cheese is not available for split side. Full baked potato add 5)

Forbes Prime Rib

12oz slow roasted prime ribeye, house dry rub, *70*
yukon gold mashed potatoes, broccolini

(Available Tuesday, Wednesday and Thursday only)

Entrées

Surf and Turf 7oz prime filet mignon, 7oz lobster tail, mashed potatoes, asparagus *135*

Steak Diane 7oz prime filet mignon, brandy-mushroom cream sauce, *88*
sautéed spinach, mashed potatoes

Prime Rib French Dip thinly sliced prime ribeye, boursin garlic herb spread, *42*
artisan french roll, au jus, steak fries

Parmesan Chicken oven roasted chicken breast, sundried tomato parmesan cream, *39*
pesto mashed potatoes, garlic green beans

Blackened Ribeye 16oz prime ribeye, blue cheese butter, caramelized onions, *89*
cabernet demi-glace, mashed potatoes

Wagyu Burger 8oz wagyu ground beef, house made brioche bun, sharp white cheddar, *36*
bacon jam, comeback sauce, lettuce, tomato, steak fries