



THE *Definitive* STEAKHOUSE.



Welcome To Forbes Mill Steakhouse

At Forbes Mill Steakhouse our guests are treated to the finest quality steak available in the U.S. We proudly serve Prime Certified Angus Beef. Only 1% of all cattle produced in the U.S. qualify for the prime grade.

Our menu also features Kobe Beef, fresh seasonal seafood including Australian Lobster, Wild Salmon, Sea Bass, Scallops, and Ahi Tuna, flown in from Hawaii and prepared to perfection by our Executive Chef, Brian Weselby.

Our cuisine is perfectly accompanied by a Wine Spectator Best of Excellence award winning wine list that includes local, regional, and global vintages, selected by our resident Sommelier.

Forbes Mill Steakhouse located in historic downtown Los Gatos, invites you to experience our exceptional cuisine while enjoying the ambiance of a truly unique setting.

FORBES MILL STEAKHOUSE
206 North Santa Cruz Avenue
Los Gatos, California 95030
www.forbesmillsteakhouse.com

The Vasona Room



The Wine Room



- ◆ The Vasona Room For Up To 36 guests
 - ◆ Smaller Wine Room fits up to 10
- ◆ Restaurant Available for Lunch Banquets up to 75 people
 - ◆ Optional Table Configurations
 - ◆ Customized Menu Options
- ◆ Projection Screens Available For Presentations
 - ◆ Birthday Parties
 - ◆ Business Dinners

*For more information please call us at (408) 395-6434
or email us
events@forbesmillsteakhouse.com*

Banquet Menu

39 per person plus entrée as priced on menu
includes choice of appetizers, first course and dessert

Appetizer Platter

(choose 3 items-1 platter per 5 guests)

- | | | |
|---|---------------------------------------|--|
| <input type="checkbox"/> Oysters Rockefeller <i>(add 3 per)</i> | <input type="checkbox"/> Calamari | <input type="checkbox"/> Prime Steak Tips |
| <input type="checkbox"/> Day Boat Sea Scallops | <input type="checkbox"/> Crab Cakes | <input type="checkbox"/> Furikake Ahi Tuna |
| <input type="checkbox"/> Portobello Mushroom Ravioli | <input type="checkbox"/> Jumbo Prawns | <input type="checkbox"/> Oysters on the Half Shell |

First Course

(choose three items)

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|---|--|--|---------------------------------------|
| <input type="checkbox"/> French Onion or
Soup of the Day | <input type="checkbox"/> Pear Gorgonzola Salad | <input type="checkbox"/> Forbes Mill House Salad | <input type="checkbox"/> Caesar Salad |
| | <input type="checkbox"/> Wedge Salad | <input type="checkbox"/> Roasted Beet Salad | |

Main Course

(Please select 5 entrée items)

All steaks served with mashed potatoes, seasonal vegetables, fresh rolls
All other entrees served as shown on menu.

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| <input type="checkbox"/> 8 oz. Filet Mignon | <input type="checkbox"/> 8 oz. Grass-fed Filet | <input type="checkbox"/> 7 Oz. Filet Oscar | <input type="checkbox"/> Filet and Prawns |
| <input type="checkbox"/> 14 oz. Ribeye | <input type="checkbox"/> Blackened Ribeye | <input type="checkbox"/> Bone-in Ribeye | <input type="checkbox"/> Filet Rossini |
| <input type="checkbox"/> 10 oz. Prime NY | <input type="checkbox"/> 14 oz. Prime NY | <input type="checkbox"/> 12 oz. Dry Aged NY | <input type="checkbox"/> 24 oz. Porterhouse |
| <input type="checkbox"/> Crab Crusted Sea Bass | <input type="checkbox"/> Wild King Salmon | <input type="checkbox"/> Seafood Risotto | <input type="checkbox"/> Ahi Tuna |
| <input type="checkbox"/> Australian Lobster Tail | <input type="checkbox"/> Vegetarian option available upon request
<i>(not counted as a selection)</i> | | |

Sides

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|--|--|---|
| <input type="checkbox"/> Mac and Cheese 7 | <input type="checkbox"/> Fresh Asparagus 7 | <input type="checkbox"/> Au Gratin Potatoes 7 |
| <input type="checkbox"/> Sautéed Mushrooms 7 | <input type="checkbox"/> Sautéed Spinach 7 | <input type="checkbox"/> Creamed Spinach 7 |

Dessert Duo *(choose 2)*

- | | | |
|---|--|--|
| <input type="checkbox"/> Kona Coffee Crème Brûlée | <input type="checkbox"/> Passionfruit Cheesecake | <input type="checkbox"/> Chocolate Torte |
|---|--|--|