

# Appetizers

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| <b>Calamari</b> ..... <i>house made tartar and cocktail sauces</i>  | 11 |
| <b>Portobello Mushroom Ravioli</b> ..... <i>red swiss chard, pine nuts, pecorino, marsala broth</i>   | 9  |
| <b>Steak Tips</b> ..... <i>cognac peppercorn sauce, scallions, garlic chips</i>   | 15 |
| <b>Oysters Rockefeller</b> ..... <i>baked oysters, spinach, pancetta, pernod, parmesan bread crumbs</i>   | 16 |
| <b>Crab Cakes</b> ..... <i>dungeness crab, citrus beurre blanc, micro greens</i>  | 15 |
| <b>Jumbo Prawns</b> ..... <i>cocktail sauce and fresh grated horseradish</i>  | 12 |
| <b>Oysters on the Half</b> ..... <i>red wine mignonette, cocktail sauce</i>   | 13 |
| <b>Furikaki Ahi Tuna</b> ..... <i>number one grade, seared rare, papaya and mango slaw</i>  | 14 |
| <b>Day Boat Sea Scallops</b> ..... <i>tomato ginger chutney, black forbidden rice, green thai curry</i>   | 14 |
| <b>Cheese Plate</b> ..... <i>Point Reyes Farmstead Blue (cows milk) aged 6 months</i><br><i>Humboldt Fog (goats milk) aged 3 weeks &amp; Manchego (sheeps milk) aged 3 months</i> | 14 |

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| <b>Forbes Appetizer Platter</b> (Choose Three)    36 |
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| <i>Jumbo Prawns, Crab Cakes, Steak Tips, Furikake Ahi Tuna, Calamari, Sea Scallops, Portobello Ravioli's</i> |
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## Soup

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| <b>French Onion</b> ..... <i>sweet onions, melted gruyere, parmesan crouton</i>          | 7 |
| <b>Soup of the Day</b> ..... <i>chef's daily preparation (clam chowder every Friday)</i> | 7 |

## Salad

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| <b>The Wedge</b> ..... <i>iceberg lettuce, point reyes blue cheese, pancetta, cherry tomatoes</i>  | 9 |
| <b>Caesar</b> ..... <i>hearts of romaine, spanish white anchovy, house crouton, shaved parmesan</i>  | 9 |
| <b>Forbes Mill House</b> ..... <i>butter lettuce, cucumbers, cherry tomatoes, red wine honey vinaigrette</i>                                     | 7 |
| <b>Pear and Gorgonzola</b> ..... <i>baby greens, pear slices, gorgonzola cheese, toy box tomatoes</i><br><i>candied pecans, pear vinaigrette</i> | 9 |
| <b>Roasted Beets</b> ..... <i>mixed greens, macadamia crusted goat cheese, balsamic reduction</i>  | 8 |

## Seafood

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|---|----|
| <b>Oven Roasted Salmon</b> ..... <i>avocado shrimp salsa, orange curry cous cous, pinot rouge</i>               | 30 |
| <b>Seafood Risotto</b> ..... <i>jumbo prawns, day boat scallops, sea bass, saffron, sun-dried tomato, basil</i> | 28 |
| <b>Crab Crusted Sea Bass</b> ..... <i>orange whole grain mustard, zucchini pomodoro, yukon wedges</i>           | 33 |
| <b>Ahi Tuna</b> ..... <i>seared rare, edamame, roasted baby shiitake, lemongrass essence, wasabi potatoes</i>   | 34 |
| <b>Western Australian Lobster Tail (8 oz)</b> ..... <i>clarified butter, jasmine rice, seasonal vegetables</i>  | AQ |

# Prime Steak

We proudly serve the finest steak available in the world, Prime Certified Angus Beef. Our steaks are hand selected, aged 28 days to perfection, and cooked in our 1800 degree broiler.

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| <b>Filet Mignon</b> (8 oz.) “Center cut”     | 39 | <b>New York Strip</b> (10 oz.) “Center cut” | 36 |
| <b>Rib Eye</b> (14 oz.)                      | 39 | <b>New York Strip</b> (14 oz.) “Center cut” | 48 |
| <b>Bone-in Rib Eye</b> (23 oz.) “Cowboy cut” | 65 | <b>Dry Aged New York</b> (12 oz.)           | 44 |
| <b>Porterhouse</b> (24 oz.)                  | 64 |   |    |

Sauces: Béarnaise, Cabernet Demi-Glace, or Cognac Peppercorn 2  
Add Australian Lobster Tail to any steak AQ

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| <b>Surf and Turf</b> 78<br>6 oz. prime filet mignon & 8 oz. Cold Water Australian Lobster Tail<br>au gratin potatoes, seasonal vegetables |
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## Sides

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|---------------------------|---|-------------------------|---|---|---|
| <i>Baked Potato</i>       | 6 | <i>Sautéed Spinach</i>  | 7 | <i>Sautéed Mushrooms</i>                  | 7 |
| <i>Mashed Potatoes</i>    | 7 | <i>Mac and Cheese</i>   | 7 | <i>Fresh Asparagus</i>                    | 8 |
| <i>Au Gratin Potatoes</i> | 8 | <i>Market Vegetable</i> | 8 | <i>Creamed Spinach</i><br>(with pancetta) | 8 |
| * Split 2 smaller sides 8 |   |                         |   |   |   |

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| <h2>Kobe Beef</h2> <p><i>Tajima Black Wagyu</i><br/>         au gratin potatoes, baby shiitake mushrooms, seasonal vegetable garnish<br/> <b>Kobe Filet Mignon</b> (7oz.) “Center cut” 65</p> |
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## Entrees

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| <b>All Natural Grass-Fed Filet</b> .....                          | 100% grass fed, cognac peppercorn sauce, any side duo   | 36       |
| <b>Blackened Rib Eye</b> .....                                    | blue cheese compound butter, caramelized onions<br>cabernet demi-glace, mashed potatoes                             | 43       |
| <b>Filet and Prawns</b> .....                                     | 6 oz. prime filet mignon, Sea of Cortez blue shrimp scampi<br>yukon gold mashed potatoes                            | 39       |
| <b>Filet Oscar</b> .....  | 6 oz. prime certified angus beef filet mignon, dungeness crab<br>asparagus, bearnaise, au gratin potatoes           | 43       |
| <b>Forbes Mill Prime Rib</b> (Served Friday, Saturday and Sunday) | slow roasted all day and rubbed with our special alaea hawaiian sea salt spice<br>(Subject to availability) DDG Cut | 32<br>39 |

Executive Chef Brian Weselby