

Appetizers

Crispy Pork Wings	<i>braised pork shanks, roasted aji amarillo dipping sauce</i>	15
Sweet Chili Prawns	<i>garlic chili glaze, jasmine rice</i>	16
Fried Calamari	<i>tartar sauce, cocktail sauce, fresh parmesan, garlic</i>	14
Jumbo Prawns	<i>cocktail sauce, old bay seasoning, fresh grated horseradish</i>	14
Crab Cakes	<i>panko crusted dungeness crab, citrus beurre blanc</i>	18
*Furikake Ahi Tuna	<i>#1 sushi grade, seared rare, papaya & mango slaw</i>	17
*Oysters on the Half Shell	<i>champagne black pepper mignonette</i>	16
Beef Skewers	<i>prime flat iron steak, ginger soy glaze</i>	16

Forbes Mill Platter (choose any three of the above appetizers) 42

Artisan Cheese Platter	<i>barely buzzed cheddar (espresso & lavender hand rubbed cheese) manchego, point reyes bleu cheese, honey comb, fresh fruit</i>	19
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Soups

French Onion	<i>sweet onions, melted gruyère, parmesan crouton</i>	10
Soup of the Day	<i>chef's daily preparation</i>	9

Salads

Forbes House	<i>mixed greens, cucumber, toy box tomatoes, balsamic vinaigrette</i>	8
Roasted Beet Salad	<i>sliced red & gold beets, laura chenel goat cheese, aged balsamic syrup</i>	10
The Wedge	<i>iceberg lettuce, shaved red onion, point reyes blue cheese, pancetta, cherry tomatoes</i>	10
Caesar	<i>hearts of romaine, spanish white anchovy, house crouton, shaved parmesan</i>	10
Pear & Gorgonzola	<i>baby greens, pear slices, gorgonzola, toy box tomatoes candied pecans, pear vinaigrette</i>	11
Couscous Salad	<i>cherry tomatoes, cucumber, red onions niçoise olives feta cheese, red wine vinaigrette</i>	11

Seafood

Halibut	<i>almond couscous, shrimp ceviche, lemon beurre blanc</i>	38
Louisiana Red Jambalaya	<i>shrimp, scallops, blackened chicken, hot link spicy creole sauce, jasmine rice</i>	33
*Blackened Ahi Tuna	<i>#1 sushi grade ahi tuna, seaweed salad, miso aioli sriracha, tempura asparagus, jasmine rice, tenkasu</i>	34
King Salmon	<i>roasted corn basil risotto, corn purée</i>	32
Australian Lobster Tail	<i>clarified butter, jasmine rice</i>	58

20% gratuity will be added to parties of seven or larger.
corkage fee bottles 25 per 750 ml. v. cake cutting fee 1.50 per slice.
*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	48
Prime New York Strip (14 oz) "Center Cut" mashed potatoes	54
Prime Bone-in Ribeye (20 oz) "Cowboy Cut" mashed potatoes	66
Dry Aged New York (12 oz) "Center Cut" mashed potatoes	56

Add Australian Lobster Tail to any steak 49

Sauces: Béarnaise, Cabernet Demi-Glaze, Cognac Peppercorn, Chimichurri, Madeira-Truffle 3
Sauce Trio 8

Wagyu

鹿児島和牛 **A5 Kagoshima** New York Strip Taster (3 oz) 74
seared rare & sliced, served with tare sauce, finishing salt

Australian Tajima Black Filet Mignon (7 oz) "Center Cut" 79
au gratin potatoes, sautéed mushrooms, cabernet demi-glaze

Surf & Turf

Filet Mignon & Lobster Tail 79

6 oz prime certified angus filet mignon, Australian lobster tail, au gratin potatoes

Sides

Market Vegetable 9	Au Gratin Potatoes 10	Fresh Asparagus 12
Mashed Potatoes 9	Sautéed Mushrooms 10	Creamed Spinach <i>w/ pancetta</i> 11
Sautéed Spinach 9	Loaded Baked Potato 9	Macaroni and Cheese 11

Half & Half.....smaller orders of any two sides above 12

Entrée's

Filet & Prawns6 oz prime certified angus filet mignon & 3 jumbo prawns scampi style	44
Painted Hills Grass Fed Filet 7 oz 100% all-natural, peppercorn sauce, sautéed spinach	44
Prime Blackened Ribeye14 oz certified angus beef prime ribeye, crispy onion strings blue cheese compound butter, cabernet demi-glaze sauce	48
Filet Oscartwo 4 oz certified angus beef prime filets dungeness crab, asparagus, hollandaise sauce	48
Filet Rossini 6 oz prime certified angus beef filet mignon foie gras, madeira-truffle sauce, asparagus	52
Half Roasted Chickenpearl onion, carrots, fingerling potatoes, rosemary au jus	32
Risotto arborio rice, asparagus tips, carrots, cimini mushroom, sweet onion pea sprouts, laura chenel goat cheese, porcini mushroom essence	28

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