

Appetizers

Twice Cooked Pork Wings	<i>pork shanks, sriracha, chef's dry rub, roasted poblano dipping sauce</i>	14
Sweet Chili Prawns	<i>garlic chili glaze, jasmine rice</i>	16
Calamari Steak Strips	<i>lemon aioli, 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>seared rare, papaya and mango slaw</i>	17
Oysters on the Half Shell	<i>champagne black pepper mignonette</i>	16
Stuffed Mushrooms	<i>house made sausage, crimini mushrooms, boursin & parmesan cheese</i>	12

Forbes Mill Platter (choose any three of the above appetizers) 39

Artisan Cheese Platter	<i>barely buzzed (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>	9
Soup of the Day	<i>chef's daily preparation</i>	8

Salads

Forbes House	<i>mixed greens, cucumber, toy box tomatoes, balsamic vinaigrette</i>	8
Roasted Beet Salad	<i>cubed red & gold beets, laura chenel goat cheese, aged balsamic syrup</i>	9
The Wedge	<i>iceberg lettuce, shaved red onion, point Reyes blue cheese, prosciutto, cherry tomatoes</i>	10
Caesar	<i>hearts of romaine, spanish white anchovy, house crouton, shaved parmesan</i>	9
Pear & Gorgonzola	<i>baby greens, pear slices, gorgonzola, toy box tomatoes candied pecans, pear vinaigrette</i>	10

Seafood

Bacon Crusted Sea Bass	<i>pan seared sea bass, cherry wood smoked bacon, bell pepper roasted fingerling potatoes, green beans almandine, dijon butter emulsion</i>	34
Cioppino	<i>jumbo prawns, scallops, manila clams, green shell mussel stone crab claws, bouillabaisse, sourdough garlic toast</i>	33
Blackened Ahi Tuna	<i>#1 sashimi grade ahi tuna, seaweed salad, miso aioli sriracha, tempura asparagus, jasmine rice, tenkasu</i>	34
King Salmon	<i>tarragon aioli glaze, orzo pasta, cherry tomatoes, sautéed organic baby spinach</i>	32
Australian Lobster Tail (7 oz)	<i>cold water lobster, clarified butter, jasmine rice</i>	58

Prime Certified Angus Beef

We proudly serve the finest steak available in the world, Prime Certified Angus Beef.
 Prime C.A.B. passes 9 more quality standards than USDA prime.
 Our steaks are hand selected, aged 28 days to perfection, and cooked in our 1800 degree broiler.

All steak entrees served with choice of baked potato, mashed potatoes, or parmesan steak fries

Prime Filet Mignon (8 oz) "Center Cut"	48
Prime New York Strip (14 oz) "Center Cut"	54
Prime Bone-in Ribeye (20 oz) "Cowboy Cut"	66
<i>Add 7 oz western australian lobster tail</i>	49
<i>Sauces: cognac peppercorn, cabernet demi-glaze</i>	2
<i>chimichurri, béarnaise</i>	2

Wagyu

宮崎牛 **A5 Miyazaki Wagyu**
New York Strip Taster (3 oz) 68
seared rare & sliced, served with tare sauce, finishing salt

Australian Tajima Black Wagyu
Filet Mignon (7 oz) "Center Cut" 74
au grating potatoes, sautéed mushrooms, cabernet demi-glaze

Sides

Baked Potato	8	Au Gratin Potatoes	9	Fresh Asparagus	10
Mashed Potatoes	8	Sautéed Mushrooms	9	Creamed Spinach w/prosciutto	10
Sautéed Spinach	8	Market Vegetable	9	Macaroni and Cheese	10
<i>Half & Half.....smaller orders of any two sides above</i>					10

Entrée's

Choice Filet Mignon	6 oz filet mignon, cognac peppercorn sauce	38
Filet and Shrimp	6 oz filet mignon and 3 jumbo prawns scampi style	44
Filet Duo	4 oz cab filet mignon, 4 oz grass fed 100% all- natural filet mignon au gratin potatoes, cognac peppercorn & demi glaze sauce	44
Berkshire Pork Chop	double cut tomahawk pork chop, shaved brussels sprouts chipotle sweet potato & pecan hash, smoked bacon & bourbon apple glaze	42
Blackened Ribeye	14 oz ribeye, topped with caramelized onion blue cheese compound butter, cabernet demi-glaze	44
Twin Peaks	two 4 oz filets, dungeness crab cakes, asparagus au gratin potatoes, bacon sriracha chili hollandaise	46
Surf and Turf	6 oz filet mignon and cold water australian lobster tail	76

-Sunday Only Prime Rib-

14 oz Forbes Mill Prime Rib Cut	slow roasted, alaea hawaiian sea salt rub	38
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Executive Chef Adam Bortolussi