

*Appetizers*

<b>Filet Tips</b> .....	<i>shallots, caramelized onions, cognac peppercorn sauce</i>	18
<b>Twice Cooked Pork Wings</b> .....	<i>pork shanks, sriracha, chef's dry rub, roasted poblano dipping sauce</i>	14
<b>Sweet Chili Prawns</b> .....	<i>garlic chili glaze, jasmine rice</i>	16
<b>Crispy Calamari Steak</b> .....	<i>lemon aioli, cocktail sauce, fresh parmesan, garlic</i>	14
<b>Jumbo Prawns</b> .....	<i>cocktail sauce, old bay seasoning, fresh grated horseradish</i>	14
<b>Furikake Ahi Tuna</b> .....	<i>seared rare, papaya and mango slaw</i>	17
<b>Crab Cakes</b> .....	<i>panko crusted dungeness crab, citrus beurre blanc</i>	18
<b>Oysters on the Half Shell</b> .....	<i>champagne black pepper mignonette</i>	16
<b>Stuffed Mushrooms</b> .....	<i>house made sausage, crimini mushrooms, boursin &amp; parmesan cheese</i>	12

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

<b>Artisan Cheese Platter</b> .....	<i>trio of chef's selections, honey comb, fresh fruit</i>	19
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*Soups*

<b>French Onion</b> .....	<i>sweet onions, melted gruyère, parmesan crouton</i>	9
<b>Soup of the Day</b> .....	<i>chef's daily preparation</i>	8

*Salads*

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

*Salad, Seafood & Pasta*

<b>Alaskan Halibut</b> .....	<i>pan seared halibut, asparagus, sweet corn polenta cake pesto, roasted red pepper aioli, cherry tomato &amp; basil salad</i>	33
<b>Filet Tips &amp; Spinach Salad</b> .....	<i>5oz c.a.b filet mignon tips, spinach, strawberries, mango oranges supremes, goat cheese, candied pecans. strawberry vinaigrette</i>	34
<b>Seafood Pasta</b> .....	<i>jumbo prawns, scallops, manila clams, fresh white fish pomodoro tomato sauce, fettuccine noodles, basil</i>	31
<b>Ahi Tuna Poke</b> .....	<i>#1 sashimi grade ahi tuna, seaweed salad, miso aioli, sriracha tempura asparagus, jasmine rice, macadamia nuts, tenkasu, wonton chips</i>	34
<b>King Salmon</b> .....	<i>tarragon aioli glaze, orzo pasta, cherry tomatoes, sautéed organic baby spinach</i>	29
<b>Louisiana Red Jambalaya</b> .....	<i>shrimp, scallops, blackened chicken, hot link spicy creole sauce, served over rice, or rotini pasta</i>	28
<b>Australian Lobster Tail (7 oz)</b> .....	<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.

Entrees Served with choice of baked potato, mashed potatoes or parmesan steak fries

Cooking guide to center of the steak  
 rare – cold, very red center, medium rare – cool center, red  
 medium – warm, red surrounded by pink, medium well – slightly pink center, well – no pink cooked throughout

<b>Prime Filet Mignon (8 oz) "Center Cut"</b>	48
<b>Prime New York Strip (14 oz) "Center Cut"</b>	54
<b>Prime Bone-in Ribeye (20 oz) "Cowboy Cut"</b>	66
<i>Add 7 oz western australian lobster tail</i>	49
<i>Add 2 oz foie gras</i>	18
<i>Sauces: cognac peppercorn, cabernet demi-glaze, chimichurri</i>	2

## Wagyu Beef

**100% Tajima Black Wagyu**  
**Filet Mignon (7 oz) 67**  
*au gratin potatoes, garlic herb mushrooms*  
*seasonal vegetables, cabernet demi glaze*

### Sides

Baked Potato	7	Au Gratin Potatoes	8	Fresh Asparagus	9
Mashed Potatoes	7	Sautéed Mushrooms	8	Creamed Spinach <i>w/prosciutto</i>	9
Sautéed Spinach	7	Market Vegetable	8	Macaroni and Cheese	9
<i>Half &amp; Half.....smaller orders of any two sides above 8</i>					

### Entrée's

Choice Filet Mignon.....	<i>6 oz filet mignon, cognac peppercorn sauce</i>	38
Filet and Shrimp.....	<i>6 oz filet mignon and 3 jumbo prawns scampi style</i>	44
Filet Duo.....	<i>4 oz cab filet mignon, 4 oz grass fed 100% all- natural filet mignon au gratin potatoes, cognac peppercorn &amp; demi glaze sauce</i>	44
Filet Rossini.....	<i>6 oz filet mignon, 2 oz foie gras, black cherry demi glaze, au gratin potatoes</i>	46
Prime New York Strip .....	<i>10 oz "center cut" bleu cheese compound butter, fried onion strings</i>	42
Blackened Ribeye.....	<i>14 oz marinated ribeye, topped with caramelized onions blue cheese compound butter, cabernet demi-glaze</i>	44
Twin Peaks.....	<i>two 4 oz filets, dungeness crab cakes, asparagus au gratin potatoes, bacon sriracha chili hollandaise</i>	46
Surf and Turf.....	<i>6 oz filet mignon and cold water australian lobster tail</i>	76

#### -Sunday Only Prime Rib-

14 oz Forbes Mill Prime Rib Cut.....	<i>slow roasted, alaea hawaiian sea salt rub</i>	38
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*Executive Chef Adam Bortolussi*

- water will be served upon request only-