

Appetizers

Calamari	<i>house made tartar, cocktail sauce, fresh parmesan, garlic</i>	10
Jumbo Prawns	<i>cocktail sauce, fresh grated horseradish</i>	14
Crispy Rock Shrimp	<i>louisiana hot sauce, celery blue cheese salad</i>	10
Furikake Ahi Tuna	<i>seared rare, papaya and mango slaw</i>	14
Crab Cakes	<i>panko crusted, dungeness crab, citrus beurre blanc</i>	14
Filet Mignon Tips	<i>shallots, caramelized onions, garlic chips, cognac peppercorn sauce</i>	13
Oysters on the Half Shell	<i>champagne black pepper mignonette</i>	12
Twice Cooked Prawns	<i>thai sweet chili glaze, jasmine rice</i>	12
Artisan Cheese Platter	<i>trio of chef's selections, honey comb, fresh fruit</i>	AQ

Forbes Mill Platter (choose any three appetizers) 36

Soup

French Onion	<i>sweet onions, melted gruyere, parmesan crouton</i>	7
Soup of the Day	<i>chef's daily preparation</i>	7

Salads

Forbes House	<i>butter lettuce, cucumbers, cherry tomatoes, red wine honey vinaigrette</i>	7
Roasted Beet Salad	<i>laura chenel goat cheese, upland cress, aged balsamic syrup</i>	9
The Wedge	<i>iceberg lettuce, shaved red onion, point reyes bleu cheese, pancetta, cherry tomatoes</i>	9
Caesar	<i>hearts of romaine, spanish white anchovy, house crouton, shaved parmesan</i>	8
Organic Baby Spinach	<i>humboldt fog cheese, toasted almonds, strawberry balsamic</i>	8
Pear and Gorgonzola	<i>baby greens, pear slices, gorgonzola, toy box tomatoes candied pecans, pear vinaigrette</i>	8

Seafood

Pesto Crab Crusted Halibut	<i>angel hair pomodoro, fingerling potatoes, lemon butter sauce</i>	28
Seafood Risotto	<i>fresh fish, jumbo prawns, day boat scallops vine ripened roma tomatoes, basil</i>	25
Oven Roasted Salmon	<i>whole grain mustard coated atlantic salmon horseradish mashed potatoes, sautéed baby bok choy</i>	24
Louisiana Red Jambalaya	<i>rock shrimp, scallops, blackened chicken, sausage in a spicy creole sauce, served over rice</i>	24
Australian Lobster Tail (8 oz)	<i>cold water lobster, clarified butter jasmine rice, seasonal vegetable garnish</i>	AQ

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.

Served with choice of baked potato, mashed potatoes or parmesan steak fries & seasonal vegetable garnish

Prime Filet Mignon (8 oz.) "Center Cut"	39
Prime New York Strip (14 oz.)	48
Prime Bone-in Ribeye (16 oz.) "Cowboy"	46

Add 8 oz western australian lobster tail AQ
 Sauces: Cognac Peppercorn, Red Wine Demi-Glaze 2

Kobe Beef
Tajima Black Wagyu
served with au gratin potatoes, garlic herb mushrooms, seasonal vegetables
Filet Mignon (7 oz.) 65

Sides

Baked Potato	6	Sautéed Spinach	7	Fresh Asparagus	8
Mashed Potatoes	6	Creamed Spinach	8	Sautéed Mushrooms	7
Au Gratin Potatoes	7	Market Vegetable	8	Macaroni and Cheese	7

Half and Half.....smaller orders of any two sides above 8

Forbes Mill Prime Rib 28
slow roasted, alaea hawaiian sea salt rub, mashed potatoes
DDG Cut (20 oz.) 36

Entrees

*served with baked potato, mashed potatoes, or parmesan steak fries
 & seasonal vegetable garnish*

Petite Filet Mignon.....	<i>6 oz. filet mignon, cognac peppercorn sauce</i>	32
Filet and Shrimp.....	<i>6 oz. filet mignon and 3 shrimp scampi style</i>	36
Grass Fed Filet Mignon.....	<i>two 4oz. medallions of 100% all- natural, grass fed filet cognac peppercorn sauce</i>	34
Filet - Filet.....	<i>4 oz. certified angus beef, red wine demi-glaze 4 oz. all-natural 100% grass fed beef, cognac peppercorn sauce</i>	38
Surf and Turf.....	<i>6 oz. filet mignon and cold water australian lobster tail</i>	AQ
New York Strip	<i>10 oz. "center cut", blue cheese compound butter, fried onion strings</i>	38
Blackened Ribeye.....	<i>14 oz. marinated ribeye, topped with caramelized onions blue cheese compound butter, cabernet demi-glaze</i>	36
Filet Oscar.....	<i>6 oz. filet mignon, dungeness crab, asparagus béarnaise, au gratin potatoes</i>	38

Executive Chef Adam Bortolussi