

Appetizers

Calamari 9
house made tartar, cocktail sauce, fresh parmesan

Seared Day Boat Scallops 13
scampi style with jasmine rice

Australian Lamb Lolli-Chops 13
mongolian marinade, asian slaw

Crab Cakes 14
*panko crusted dungeness crab,
citrus beurre blanc*

Jumbo Prawns 10
cocktail sauce, fresh grated horseradish

Furikake Ahi Tuna 14
seared rare, papaya and mango slaw

Oysters on the Half Shell 12
champagne black pepper mignonette

Twice Cooked Prawns 10
thai sweet chili glaze & forbidden black rice

Forbes Mill Platter (choose any three) 34
Jumbo Prawns, Crab Cakes, Furikake Ahi Tuna, Calamari, Chili Prawns

Soup

Soup of the Day 6
chef's daily preparation

French Onion 6
swiss cheese, veal stock, parmesan crouton

Starter Salads

Forbes House 5
butter lettuce, cucumbers, cherry tomatoes, red wine honey vinaigrette

Roasted Beet Salad 7
laura chenel goat cheese, upland cress, aged balsamic syrup

The Wedge 7
iceberg lettuce, shaved red onion, point Reyes blue cheese, pancetta, cherry tomatoes

Caesar 7
hearts of romaine, spanish white anchovy, house crouton, shaved parmesan

Organic Baby Spinach 6
humboldt fog cheese, toasted almonds, strawberry balsamic

Pear and Gorgonzola 7
baby greens, pear slices, gorgonzola, toy box tomatoes, candied pecans, pear vinaigrette

Seafood

Seabass Oscar 24
fresh dungeness crab meat, hollandaise sauce, asparagus, mashed potatoes

Seafood Risotto 22
fresh fish, prawns, day boat scallops, saffron, sun-dried tomato, basil

Salmon Filet 21
miso orange glaze, baby bok choy, wasabi mashed potatoes

Western Australian Lobster Tail (8 oz) 39
clarified butter, jasmine rice, seasonal vegetables

Steak Entrees

Petite Filet Mignon	6 oz <i>filet mignon, cognac peppercorn sauce</i> <i>mashed potatoes, seasonal vegetables</i>	29
Filet and Shrimp	6 oz <i>filet mignon and 3 shrimp sautéed in lemon, wine & butter</i> <i>mashed potatoes, seasonal vegetables</i>	32
New York Steak (10 oz)	<i>topped with blue cheese, fried onion strings, mashed potatoes</i>	29
Blackened Rib Eye (14 oz)	<i>blue cheese compound butter, caramelized onions</i> <i>cabernet demi-glace, mashed potatoes</i>	29
Forbes Mill Prime Rib	<i>slow roasted, alaea hawaiian sea salt rub, mashed potatoes</i> DDG Cut 36	27
Skirt Steak	<i>tender sliced, ginger soy glaze, stir fry vegetables, jasmine rice</i>	19
Ribeye Steak (10 oz)	<i>rib eye steak, parmesan steak fries & seasonal vegetables</i>	24

Certified Angus Beef



**This incredibly flavorful, juicy and tender beef
passes 9 more quality standards than USDA Prime**

*Served with your choice of baked potato or yukon mashed potatoes
seasonal vegetable garnish & fresh baked rolls*

Prime Filet Mignon (8 oz) "Center Cut"	36
Prime New York Strip (14 oz)	44
Prime Bone-in Ribeye (16 oz) "Cowboy Cut"	34

Add 8 oz Western Australian Lobster Tail 29
Sauces: cognac peppercorn, red wine demi-glace 2 ea.

Other Favorites

Lemon Rosemary Half Chicken	<i>natural pan au jus, sweet corn mashed potatoes</i>	18
Chicken Capellini	<i>angel hair pasta, fresh basil, garlic, tomatoes, extra virgin olive oil</i> <i>add 3 shrimp</i> 4	17
Louisiana Red Jambalaya	<i>prawns, scallops, blackened chicken & sausage in</i> <i>a spicy creole sauce, served over rice or fettuccini</i>	21

Sides 5

Baked Potato	Sautéed Spinach	Fresh Asparagus
Mashed Potatoes	Creamed Spinach	Sautéed Mushrooms
Au Gratin Potatoes	Fried Onion Strings	Macaroni and Cheese

Half and Half.....*smaller orders of any two sides above*.....5