

# Appetizers

<b>Portobello Mushroom Ravioli</b> .....	<i>marsala broth, red swiss chard, pine nuts, pecorino</i>	10
<b>Calamari</b> .....	<i>fresh garlic, parmesan, house made tartar, cocktail sauce</i>	12
<b>Oysters Rockefeller</b> .....	<i>baked oysters, spinach, bacon, pernod, parmesan bread crumbs</i>	20
<b>Crab Cakes</b> .....	<i>panko crusted, dungeness crab, citrus beurre blanc, micro greens</i>	16
<b>Jumbo Prawns</b> .....	<i>cocktail sauce, fresh grated horseradish</i>	12
<b>Oysters on the Half</b> .....	<i>red wine mignonette, cocktail sauce</i>	18
<b>Furikaki Ahi Tuna</b> .....	<i>number one grade, seared rare, papaya, mango slaw</i>	16
<b>Day Boat Sea Scallops</b> .....	<i>green thai curry, black forbidden rice, tomato ginger chutney</i>	18
<b>Seared Foie Gras</b> .....	<i>toasted brioche, mango relish</i>	22
<b>Cheese Plate</b> .....	<i>Marin French Truffle Brie (cows milk) aged 11 days Humboldt Fog (goats milk) aged 21 days San Andreas (sheeps milk) aged 30-48 days</i>	18

## **Forbes Appetizer Platter** (choose three) 42

*Jumbo Prawns, Crab Cakes, Furikake Ahi Tuna, Calamari, Sea Scallops, Portobello Ravioli*

# Soup

<b>French Onion</b> .....	<i>sweet onions, melted gruyere, parmesan crouton</i>	10
<b>Soup of the Day</b> .....	<i>chef's daily preparation (clam chowder every Friday)</i>	9

# Salad

<b>The Wedge</b> .....	<i>baby iceberg, bacon, red onion, cherry tomatoes, point Reyes blue cheese dressing</i>	11
<b>Caesar</b> .....	<i>petit hearts of romaine, spanish white anchovy, house crouton, shaved parmesan</i>	11
<b>Forbes Mill House</b> .....	<i>butter lettuce, cucumbers, cherry tomatoes, red wine, honey vinaigrette</i>	9
<b>Pear and Gorgonzola</b> .....	<i>baby greens, candied pecans, toy box tomatoes, pear vinaigrette</i>	12
<b>Roasted Beets</b> .....	<i>happy boy mixed greens, macadamia crusted goat cheese, balsamic reduction</i>	12

# Seafood

<b>Seafood Risotto</b> .....	<i>jumbo prawns, day boat scallops, sea bass, saffron, sun-dried tomato, basil</i>	32
<b>Wild King Salmon</b> .....	<i>beurre rouge, summer squash, white corn medley</i>	38
<b>Ahi Tuna</b> .....	<i>seared rare, lemongrass essence, wasabi potatoes, edamame, roasted baby shiitake</i>	37
<b>Australian Lobster Tail (8 oz)</b> .....	<i>clarified butter, black forbidden rice, seasonal vegetables</i>	58

# *Prime Certified Angus Beef*

*Certified Angus Beef Prime* must pass nine more quality standards than regular USDA 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 degree broiler.

<b>Filet Mignon</b> (8 oz.) “Center cut”	47	<b>New York</b> (10/14 oz.) “Center cut”	41/55
<b>Rib Eye</b> (16 oz.)	49	<b>Dry Aged New York</b> (12 oz.)	56
<b>Bone-in Rib Eye</b> (24 oz.) “Cowboy cut”	72	<b>Porterhouse</b> (24 oz.)	69

**Add Australian Lobster Tail to any steak**      49  
*Sauces: Béarnaise, Cabernet Demi-Glace or Cognac Peppercorn*      3  
*Sauce Trio:*      7

## *Surf & Turf*

**Filet Mignon & Lobster Tail**      82  
 6 oz. prime filet mignon & 8 oz. Australian lobster tail  
 au gratin potatoes, vegetable garnish

### *Sides*

<i>Baked Potato</i>	8	<i>Sautéed Spinach</i>	8	<i>Sautéed Cremini Mushrooms</i>	8
<i>Mashed Potatoes</i>	8	<i>Mac and Cheese</i>	8	<i>Fresh Asparagus</i>	10
<i>Au Gratin Potatoes</i>	9	<i>Brussel Sprouts</i>	9	<i>Creamed Spinach</i>	10
<i>Market Vegetable</i>	9	<i>(with Applewood smoked bacon)</i>		<i>(with pancetta)</i>	
		<i>Split 2 sides</i>	10		

## **Tajima Black Wagyu Filet Mignon**      79

(7oz.) “Center cut”  
 au gratin potatoes, baby shiitake mushrooms, vegetable garnish

### *Entrees*

<b>Blackened Rib Eye</b> .....	<i>blue cheese compound butter, crispy onion strings</i>	53
	<i>cabernet demi-glace, yukon gold mashed potatoes</i>	
<b>Painted Hills Grass Fed Filet</b> (7 oz.).....	<i>100% all natural, cabernet demi-glace</i>	52
	<i>sautéed spinach, garlic steak fries</i>	
<b>Filet and Prawns</b> .....	<i>6 oz certified angus beef filet mignon, shrimp scampi</i>	46
	<i>yukon gold mashed potatoes</i>	
<b>Filet Oscar</b> .....	<i>6 oz certified angus beef filet mignon, dungeness crab</i>	52
	<i>asparagus, bearnaise, au gratin potatoes</i>	
<b>Filet Rossini</b> .....	<i>6 oz certified angus beef filet mignon, foie gras</i>	58
	<i>maderia-truffle sauce, asparagus, au gratin potatoes</i>	
<b>Australian Lamb Chops</b> .....	<i>ratatouille, sugar snap peas, cabernet mint demi</i>	42

18% service charge on parties of 7 or more  
 We are not responsible for lost or stolen items. - Corkage Fee: 25 per 750 ML