

Starters

Calamari	<i>house made tartar and cocktail sauces</i>	11
Portobello Mushroom Ravioli	<i>red swiss chard, pine nuts, pecorino, marsala broth</i>	9
Prime Filet Tips	<i>cognac peppercorn sauce, scallions, garlic chips</i>	15
Jumbo Prawns	<i>cocktail sauce, fresh grated horseradish</i>	12
Crab Cakes	<i>dungeness crab, citrus beurre blanc, micro greens</i>	14
Oysters on the Half Shell	<i>our daily selection, red wine mignonette, cocktail sauce</i>	13
Furikake Ahi Tuna	<i>number one grade, seared rare, papaya and mango slaw</i>	14
Day Boat Sea Scallops	<i>tomato ginger chutney, black forbidden rice, green thai curry</i>	13

Forbes Starter Platter (Choose Any Three) 36
Jumbo Prawns, Crab Cakes, Filet Tips, Furikake Ahi Tuna, Calamari, Sea Scallops

Soup

French Onion	<i>sweet onions, gruyere, parmesan crouton</i>	7
Soup of the Day	<i>chef's daily preparation (clam chowder every Friday)</i>	7

Salads

Organic Beets	<i>spring mix, macadamia nut crusted goat cheese, balsamic syrup</i>	9
The Wedge	<i>iceberg lettuce, point Reyes blue cheese, pancetta, cherry tomatoes</i>	8
Caesar	<i>hearts of romaine, spanish white anchovy, crostini, shaved parmesan</i>	8
Forbes Mill House	<i>butter lettuce, cucumbers, cherry tomatoes, red wine honey vinaigrette</i>	7
Spinach	<i>humboldt fog goat cheese, toasted almonds, organic strawberry, balsamic reduction</i>	7
Pear Gorgonzola	<i>baby greens, pear slices, toy box tomatoes, gorgonzola cheese candied pecans, pear vinaigrette</i>	8

Seafood

Seafood Risotto	<i>jumbo prawns, day boat scallops, halibut, saffron, sun-dried tomato, basil</i>	23
Crab Crusted Halibut	<i>orange whole grain mustard, zucchini pomodoro, yukon wedges</i>	26
Ahi Tuna	<i>seared rare, edamame, roasted baby shiitake, lemongrass essence, wasabi potatoes</i>	28
Loch Duart Salmon	<i>vegetable medley, roasted fingerling potatoes, lemon beurre blanc</i>	26
Western Australian Lobster Tail (12oz)	<i>clarified butter, jasmine rice, seasonal vegetables</i>	52

All Natural Kobe Beef

Served with au gratin potatoes, abalone mushroom, seasonal vegetables

Kobe New York Strip 12oz "Center cut".....	64
Kobe New York and Lobster 6oz kobe new york and 8oz western australian lobster tail.....	62
Kobe Filet Mignon 6oz / 8oz "Center cut".....	58 / 68
Kobe Filet and Lobster 6oz kobe filet and 8oz western australian lobstertail.....	79

Prime Certified Angus Beef

Midwestern, corn-fed, prime C.A.B passes 9 more quality standards than USDA prime

Prime Filet Mignon 6 oz / 8oz "Center cut".....	28 / 34
Prime New York Strip 10oz / 14oz "Center cut".....	29 / 39
Prime Grilled Ribeye 14oz.....	32
Prime Bone-in Ribeye 23oz.....	46
Prime Porterhouse 24oz.....	48

Add 12oz Lobster Tail 39 ❖ Add 8oz Lobster Tail 28

Sauces: Béarnaise, Cabernet Demi-Glace, or Cognac Peppercorn \$2 each

~Cooking Guide To the CENTER Of Your Steak~

Black & Blue - charred outside, cold center **Rare** - very red, cool center **Medium Rare** - red, warm center
Medium - pink center **Medium Well** - slightly pink center **Well** - cooked throughout, no pink

Entrees

Forbes Mill Prime Rib.....	slow roasted all day, alaea hawaiian sea salt rub	28
	(Subject to availability) DDG Cut	36
Mixed Grill.....	prime filet mignon, new york strip, australian lamb chop cognac peppercorn and cabernet mint sauces, mashed potatoes	36
Blackened Ribeye.....	prime certified angus beef, blue cheese compound butter caramelized onions, cabernet demi-glace, mashed potatoes	34
Filet and Prawns.....	6 oz prime filet & 3 prawns scampi style, mashed potatoes	34
Boursin Chicken.....	chicken breast stuffed with mushroom risotto, boursin cheese sautéed spinach and tomato, pan madeira jus	22
Braised Short Ribs.....	asian pears, ginger soy barbeque, mashed potatoes, steamed broccoli	25
Rack of Lamb.....	australian lamb, dijon herb crust, cambozola bread pudding, cabernet mint	35
Portabella Mushroom Ravioli.....	red swiss chard, pine nuts, marsala broth	19

Sides

Baked Potato	5	Sautéed Spinach	6	Sautéed Mushrooms	6
Mashed Potatoes	6	Steamed Broccoli	6	Fresh Asparagus	7
Au Gratin Potatoes	7	Macaroni and Cheese	7	Creamed Spinach w/pancetta	7
		vermont cheddar, truffle oil			

Choose any combination of two smaller sides 9