

## Appetizers

<b>Portobello Mushroom Ravioli</b> .....	<i>marsala broth, red swiss chard, pine nuts, pecorino</i>	11
<b>Calamari</b> .....	<i>fresh garlic, parmesan, house made tartar, cocktail sauce</i>	13
<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>Filet Tips</b> .....	<i>cognac peppercorn sauce, scallions, garlic chips</i>	18
<b>Jumbo Prawns</b> .....	<i>cocktail sauce, fresh grated horseradish</i>	18
<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>	17
<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) 44

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

## Soup

<b>French Onion</b> .....	<i>sweet onions, melted gruyere, parmesan crouton</i>	11
<b>Soup of the Day</b> .....	<i>chef's daily preparation (clam chowder every Friday)</i>	10

## 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>Chilean Sea Bass</b> .....	<i>butter beans, red peper coulis, crispy potatoes</i>	42
<b>Seafood Risotto</b> .....	<i>jumbo prawns, day boat scallops, sea bass, saffron, sun-dried tomato, basil</i>	32
<b>Ora King Salmon</b> .....	<i>beurre rouge, french lentils, baby beets, butternut squash</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, saffron rissoto, seasonal vegetables</i>	58

# Certified Angus Beef® Prime

C.A.B 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”	49	<b>New York</b> (14 oz.) “Center cut”	57
<b>Rib Eye</b> (16 oz.)	55	<b>Dry Aged New York</b> (12 oz.)	56
<b>Bone-in Rib Eye</b> (24 oz.) “Cowboy cut”	76	<b>Porterhouse</b> (24 oz.)	72

Add Australian Lobster Tail to any steak 49  
 Sauces: Béarnaise, Cabernet Demi-Glace or Cognac Peppercorn 3  
 Sauce Trio: 8

## Surf & Turf

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

### Sides

Baked Potato	9	Sautéed Spinach	10	Sautéed Cremini Mushrooms	10
Mashed Potatoes	9	Mac and Cheese	11	Fresh Asparagus	12
Au Gratin Potatoes	12	Brussel Sprouts <i>(with applewood smoked bacon)</i>	11	Creamed Spinach <i>(with pancetta)</i>	11
Market Vegetable	9				
		Split 2 sides	12		

**Tajima Black Wagyu Filet Mignon** 79  
 (7oz.) “Center cut”  
 au gratin potatoes, baby shiitake mushrooms, vegetable garnish

### Entrees

<b>Blackened Rib Eye</b> .....16 oz prime certified angus beef, blue cheese compound butter <i>crispy onion strings, cabernet demi-glace, yukon gold mashed potatoes</i>		59
<b>Painted Hills Grass Fed Filet</b> (7 oz.).....100% all natural, cabernet demi-glace <i>sauteed spinach, garlic steak fries</i>		49
<b>Filet and Prawns</b> .....6 oz prime certified angus beef filet mignon, shrimp scampi <i>yukon gold mashed potatoes</i>		48
<b>Filet Oscar</b> .....6 oz prime certified angus beef filet mignon, dungeness crab <i>asparagus, bearnaise, au gratin potatoes</i>		54
<b>Filet Rossini</b> .....6 oz prime certified angus beef filet mignon, foie gras <i>madeira-truffle sauce, asparagus, au gratin potatoes</i>		59
<b>Australian Lamb Chops</b> .....ratatouille, sugar snap peas, cabernet mint demi		45
<b>Vegetable Mosaic</b> .....black forbidden rice, ratatouille stuffed bell pepper, romanesco <i>roasted beets, baby carrots</i>		32

20% service charge on parties of 7 or more – Menu subject to change  
 We are not responsible for lost or stolen items. - Corkage Fee: 25 per 750 ML

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