

Twice Cooked Pork Wings	<i>pork shanks, sriracha, chef's dry rub, roasted poblano dipping sauce</i>	14
Sweet Chili Prawns	<i>garlic chili glaze, jasmine rice</i>	16
Calamari Steak Strips	<i>lemon aioli, cocktail sauce, fresh parmesan, garlic</i>	14
Jumbo Prawns	<i>cocktail sauce, old bay seasoning, fresh grated horseradish</i>	14
Crab Cakes	<i>panko crusted dungeness crab, citrus beurre blanc</i>	18
Furikake Ahi Tuna	<i>seared rare, papaya and mango slaw</i>	17
Oysters on the Half Shell	<i>champagne black pepper mignonette</i>	16
Stuffed Mushrooms	<i>house made sausage, crimini mushrooms, boursin & parmesan cheese</i>	12

Forbes Mill Platter (choose any three of the above appetizers) 39

Artisan Cheese Platter	<i>barely buzzed (espresso & lavender hand rubbed cheese) manchego, point Reyes bleu cheese, honey comb, fresh fruit</i>	19
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Soups

French Onion	<i>sweet onions, melted gruyère, parmesan crouton</i>	10
Soup of the Day	<i>chef's daily preparation</i>	9

Salads

Forbes House	<i>mixed greens, cucumber, toy box tomatoes, balsamic vinaigrette</i>	8
Roasted Beet Salad	<i>cubed red & gold beets, laura chenel goat cheese, aged balsamic syrup</i>	10
The Wedge	<i>iceberg lettuce, shaved red onion, point Reyes blue cheese, prosciutto, cherry tomatoes</i>	10
Caesar	<i>hearts of romaine, spanish white anchovy, house crouton, shaved parmesan</i>	10
Pear & Gorgonzola	<i>baby greens, pear slices, gorgonzola, toy box tomatoes candied pecans, pear vinaigrette</i>	11

Seafood

Bacon Crusted Sea Bass	<i>pan seared sea bass, cherry wood smoked bacon, bell pepper roasted fingerling potatoes, green beans almandine, dijon butter emulsion</i>	34
Cioppino	<i>jumbo prawns, scallops, manila clams, green shell mussel stone crab claws, bouillabaisse, sourdough garlic toast</i>	33
Blackened Ahi Tuna	<i>#1 sashimi grade ahi tuna, seaweed salad, miso aioli sriracha, tempura asparagus, jasmine rice, tenkasu</i>	34
King Salmon	<i>tarragon aioli glaze, orzo pasta, cherry tomatoes, sautéed organic baby spinach</i>	32
Australian Lobster Tail (9 oz)	<i>clarified butter, jasmine rice</i>	58

*we are not responsible for lost or stolen items.
20% gratuity will be added to parties of seven or larger.
corkage fee bottles 25 per 750 ml. v. cake cutting fee 1.50 per slice.*

Certified Angus Beef® Prime

C.A.B. Prime must pass 9 more quality standards than regular U.S.D.A. 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°F broiler.

Prime Filet Mignon (8 oz) "Center Cut" mashed potatoes	48
Prime New York Strip (14 oz) "Center Cut" mashed potatoes	54
Prime Bone-in Ribeye (20 oz) "Cowboy Cut" mashed potatoes	66
21-Day Prime Dry Aged New York (12 oz) "Center Cut" mashed potatoes	56

Add 9oz Australian Lobster Tail to any steak 49

Sauces: Béarnaise, Cabernet Demi-Glaze, Cognac Peppercorn, Chimichurri 3
Sauce Trio 8

Wagyu

鹿兒島和牛 **A5 Kagoshima** New York Strip Taster (3 oz) 74
seared rare & sliced, served with tare sauce, finishing salt

Australian Tajima Black Filet Mignon (7 oz) "Center Cut" 79
au gratin potatoes, sautéed mushrooms, cabernet demi-glaze

Sides

Market Vegetable	9	Au Gratin Potatoes	10	Fresh Asparagus
Mashed Potatoes	9	Sautéed Mushrooms	10	Creamed Spinach <i>w/prosciutto</i>
Sautéed Spinach	9	Loaded Baked Potato	10	Macaroni and Cheese

Half & Half.....smaller orders of any two sides above 12

Surf & Turf

Filet Mignon & Lobster Tail 79
6 oz filet mignon, 9 oz Australian lobster tail, au gratin potatoes

Entrée's

Filet & Prawns	<i>6 oz filet mignon and 3 jumbo prawns scampi style</i>
Filet Duo	<i>4 oz 100% all-natural grass fed filet mignon, cognac peppercorn sauce 4 oz cab filet mignon, cabernet demi glaze sauce</i>
Prime Blackened Ribeye	<i>14 oz ribeye, topped with caramelized onions blue cheese compound butter, cabernet demi-glaze</i>
Twin Peaks	<i>two 4 oz filets, dungeness crab cakes, asparagus bacon sriracha chili hollandaise</i>
Berkshire Pork Chop	<i>double cut tomahawk pork chop, smoked bacon & bourbon apple glaze</i>
Fried Chicken & Biscuits	<i>crispy chicken, buttermilk biscuits green curry sauce, pickled vegetables</i>
Risotto	<i>arborio rice, asparagus tips, carrots, cimini mushroom, sweet onion pea sprouts, laura chenel goat cheese, porcini mushroom essence</i>

Executive Chef Adam Bortolussi