

Appetizers

Crispy Pork Wings	<i>garlic mojo marinated pork shanks, coleslaw</i>	15
Sweet Chili Prawns	<i>garlic chili glaze, jasmine rice</i>	16
Fried Calamari	<i>tartar sauce, cocktail sauce, fresh parmesan, garlic</i>	14
Jumbo Prawns	<i>cocktail sauce, fresh grated horseradish</i>	14
Crab Cakes	<i>panko crusted dungeness crab, citrus beurre blanc</i>	18
*Furikake Ahi Tuna	<i>#1 sushi grade, seared rare, papaya & mango slaw</i>	17
*Oysters on the Half Shell	<i>champagne black pepper mignonette</i>	16
Beef Skewers	<i>prime flat iron steak, ginger soy glaze</i>	16

Forbes Mill Platter (choose any three of the above appetizers) 42

Artisan Cheese Platter	<i>beemster x-o aged gouda, don juan 4yr 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>sliced red & gold beets, laura chenel goat cheese, aged balsamic syrup</i>	10
The Wedge	<i>iceberg lettuce, shaved red onion, point reyes blue cheese, pancetta, cherry tomatoes</i>	10
Caesar	<i>hearts of romaine, spanish white anchovy, house croutons, shaved parmesan</i>	10
Pear & Gorgonzola	<i>baby greens, pear slices, gorgonzola, toy box tomatoes candied pecans, pear vinaigrette</i>	11
Couscous Salad	<i>cherry tomatoes, cucumber, red onions niçoise olives feta cheese, red wine vinaigrette</i>	11

Seafood

Halibut	<i>almond couscous, shrimp ceviche, lemon beurre blanc</i>	38
Louisiana Red Jambalaya	<i>prawns, scallops, blackened chicken, hot link spicy creole sauce, jasmine rice</i>	33
*Hawaiian Ahi Tuna	<i>blackened ahi tuna seared rare, mango aioli coconut rice, pickled cucumber salad</i>	34
Ora King Salmon	<i>vegetable risotto, spaghetti squash, toy box tomatoes haystack onion strings, creamy gold bell pepper sauce</i>	32
Australian Lobster Tail	<i>clarified butter, jasmine rice</i>	58

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.
*consuming raw or undercooked food may increase your chance for foodborne illness

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	49
Prime New York Strip	(14 oz) "Center Cut" loaded baked potato	54
Prime Bone-in Ribeye	(20 oz) "Cowboy Cut" garlic parmesan potato wedges	66
Dry Aged New York	(12 oz) "Center Cut" au gratin potatoes	56

Add Australian Lobster Tail to any steak 49

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

Wagyu

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

Surf & Turf

Filet Mignon & Lobster Tail 79

6 oz prime certified angus filet mignon, Australian lobster tail, au gratin potatoes

Entrée's

Australian Tajima Black Wagyu	7 oz "center cut" filet mignon sautéed mushrooms, cabernet demi glaze	79
Filet & Prawns	6 oz prime certified angus filet mignon & 3 jumbo prawns scampi style	44
Painted Hills Grass Fed Filet	7 oz 100% all-natural, peppercorn sauce, sautéed spinach	44
Prime Blackened Ribeye	14 oz certified angus beef prime ribeye, crispy onion strings blue cheese compound butter, cabernet demi-glaze sauce	48
Filet Oscar	two 4 oz certified angus beef prime filets dungeness crab, asparagus, hollandaise sauce	48
Filet Rossini	8 oz prime certified angus beef filet mignon, foie gras focaccia crostini, madeira-truffle sauce, asparagus	56
Half Roasted Chicken	pearl onion, carrots, fingerling potatoes, rosemary au jus	32
Risotto	arborio rice, asparagus tips, carrots, crimini mushroom, sweet onion pea sprouts, laura chenel goat cheese, porcini mushroom essence	28

Sides

Market Vegetable	9	Au Gratin Potatoes	10	Fresh Asparagus	12
Mashed Potatoes	9	Sautéed Mushrooms	10	Creamed Spinach w/ pancetta	11
Sautéed Spinach	9	Loaded Baked Potato	9	Macaroni & Cheese	11

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

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