

Appetizers

Portobello Mushroom Ravioli	<i>marsala broth, red swiss chard, pine nuts, pecorino</i>	11
Calamari	<i>fresh garlic, parmesan, house made tartar, cocktail sauce</i>	13
Oysters Rockefeller	<i>baked oysters, spinach, bacon, pernod, parmesan bread crumbs</i>	20
Crab Cakes	<i>panko crusted, dungeness crab, citrus beurre blanc, micro greens</i>	16
Filet Tips	<i>cognac peppercorn sauce, scallions, garlic chips</i>	18
Jumbo Prawns	<i>cocktail sauce, fresh grated horseradish</i>	18
Oysters on the Half	<i>red wine mignonette, cocktail sauce</i>	18
Furikake Ahi Tuna	<i>number one grade, seared rare, papaya, mango slaw</i>	17
Day Boat Sea Scallops	<i>green thai curry, black forbidden rice, tomato ginger chutney</i>	18
Seared Foie Gras	<i>toasted brioche, mango relish</i>	22
Cheese Plate	<i>Marin French Truffle Brie (cows milk) aged 11 days</i>	18
	<i>Humboldt Fog (goats milk) aged 21 days</i>	
	<i>San Andreas (sheeps milk) aged 30-48 days</i>	

<p>Forbes Appetizer Platter (choose three) 44</p> <p><i>Portobello Ravioli, Calamari, Crab Cakes, Jumbo Prawns, Furikake Ahi Tuna, Filet Tips, Sea Scallops,</i></p>

Soup

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

Salad

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

Seafood

Chilean Sea Bass	<i>butter beans, red peper coulis, crispy potatoes</i>	42
Seafood Risotto	<i>jumbo prawns, day boat scallops, sea bass, saffron, sun-dried tomato, basil</i>	32
Ahi Tuna	<i>seared rare, lemongrass essence, wasabi potatoes, edamame, roasted baby shiitake</i>	37
Australian Lobster Tail (8 oz)	<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.

Filet Mignon (8 oz.) “Center cut”	49	New York (14 oz.) “Center cut”	57
Rib Eye (16 oz.)	55	Dry Aged New York (12 oz.)	56
Bone-in Rib Eye (24 oz.) “Cowboy cut”	76	Porterhouse (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

Blackened Rib Eye16 oz prime certified angus beef, blue cheese compound butter <i>crispy onion strings, cabernet demi-glace, yukon gold mashed potatoes</i>		59
Painted Hills Grass Fed Filet (7 oz.).....100% all natural, cabernet demi-glace <i>sautéed spinach, garlic steak fries</i>		49
Filet and Prawns6 oz prime certified angus beef filet mignon, shrimp scampi <i>yukon gold mashed potatoes</i>		48
Filet Oscar6 oz prime certified angus beef filet mignon, dungeness crab <i>asparagus, bearnaise, au gratin potatoes</i>		54
Filet Rossini6 oz prime certified angus beef filet mignon, foie gras <i>madeira-truffle sauce, asparagus, au gratin potatoes</i>		59
Australian Lamb Chopsratatouille, sugar snap peas, cabernet mint demi		45
Vegetable Mosaicblack 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