

Starters

Calamari Tartar and Cocktail Sauces	11
Jumbo Prawn 'Cocktail' Avocado Pico de Gallo	14
Prime Filet Tips Cognac Peppercorn Sauce, Scallions, Garlic Chips	14
Beef Carpaccio Creole Mustard, Toasted Capers, Baby Arugula	11
Prime Beef Skewers Seared Pineapple, Teriyaki Barbeque Marinade	13
Oysters on the Half Shell Red Wine Mignonette and Cocktail Sauces	12
Furikake Ahi Tuna Seared Rare Sashimi Grade Tuna, Papaya, Mango Slaw	13
Dungeness Crab Cakes Citrus Beurre Blanc, Micro Greens	14
Australian Lamb Lolli-Chops Mongolian Marinade, Asian Slaw	16

Soups

Soup of the Day Chef's Daily Preparation (New England Clam Chowder Every Friday)	6
French Onion Sweet Onions, Gruyere, Parmesan Crouton	6

Salads

The Wedge Iceberg Lettuce, Point Reyes Blue Cheese, Crispy Pancetta	7
Caesar Hearts of Romaine, Spanish White Anchovy, House-Made Crouton Shaved Parmesan	8
Forbes Mill Mixed Baby Greens, Cucumbers, Cherry Tomatoes <i>Choice of Dressing: Soy Sesame, Blue Cheese, Buttermilk Ranch, Thousand Island, Balsamic Vinaigrette</i>	7
Pear and Gorgonzola Mesclun Greens, Pear Slices, Gorgonzola, Toy Box Tomatoes Candied Pecans, Pear Vinaigrette	8
Steak Caesar Our Classic Caesar Salad, Prime Certified Angus Beef, Roasted Peppers	16
Blackened Salmon Caesar – Our Classic Caesar Salad, Pan-Blackened Salmon Fillet	16

Seafood

Australian Lobster Tail 12 oz Cold Water Lobster Tail, Jasmine Rice Seasonal Vegetables	48
Dungeness Crab Crusted Sea Bass Orange-Whole Grain Mustard Sauce Zucchini Pomodoro, Roasted Yukon Gold Potato Wedges	24
Sautéed Sea Scallops Lemon Risotto, Ceviche Shrimp Relish	23
Scottish Lake Salmon Shiitake Mushroom Hash, Passion Fruit Beurre Blanc	21
Grilled Ahi Tuna Sashimi Grade Ahi Tuna, Roasted Baby Red Potatoes, Arugula Salad Olives and Red Peppers, Herb Pistou	24

100% All Natural Kobe Steaks

New York Au Gratin Potatoes
14 oz 52

Filet Mignon Porcini Mashed
Potatoes
6 oz 52 8 oz 68

Top Sirloin Mashed Potatoes
8 oz 32

Prime Certified Angus Beef

a la carte

Grilled Ribeye 14 oz 34

New York 10 oz 29
14 oz 39

Filet Mignon 8 oz 36

Bone-in Ribeye 23 oz 46

Dry Aged New York 14 oz 44

Porterhouse 24 oz 54

Add a Lobster Tail 42



Add Half a Lobster Tail 24

**Add a Sauce: (\$2 each) – Bearnaise, Cabernet Demi-Glace, Onion Cream, or Cognac
Peppercorn**

~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

Forbes Mill Prime Rib

Slow-Roasted All Day in Our Special Alaea Hawaiian Sea Salt Rub
Regular Cut 28 'DDG Cut' 36
(Subject to Availability Nightly)

Sides

Fresh Asparagus	8	Sauteed Baby Portobello Mushrooms	7
Au Gratin Potatoes	7	Mashed Potatoes	6
Creamed Spinach and Pancetta	7	Baked Potato	5
Sauteed Spinach	6	Seasonal Vegetables	6

Entrees

Blackened Ribeye Prime Certified Angus Beef, Caramelized Onions Blue Cheese Compound Butter, Cabernet Demi-Glace, Mashed Potatoes	38
Forbes Mill Mixed Grill Prime Certified Angus Beef Filet Mignon Medallion and New York Lamb Chop, Peppercorn and Cabernet Mint Sauces, Mashed Potatoes	43
Chicken Roulade Boneless Chicken Breast, Stuffed with Boursin Cheese, Mushroom Risotto Sauteed Arugula and Tomato, Pan Madeira Jus, Sweet Onion Puree	22
Kurobuta Pork Chop "The Kobe Beef of Pork", Garlic Greens, Pear Chutney Maple Whipped Yams	24
Rack of Lamb Australian Lamb, Dijon Mustard and Herb Crust, Cambozola Bread Pudding Cabernet Mint Sauce	34
Braised Asian Pear Short Ribs Teriyaki Barbeque Marinade, Mashed Potatoes	26
Portobello Mushroom Ravioli Roasted Chicken, Pine Nuts, Marsala Broth	18
Vegetable Mosaic Seasonal Vegetables, Oven-Dried Tomato and Artichoke Risotto	19
Penne Pasta Pomodoro Feta Cheese, Kalamata Olives, Roma Tomatoes, Garlic, Olive Oil, Basil	15