

# FORBES GRILL

## DINNER

### TEASERS

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THRASHER FRIES – Chef's french fries tossed in malt vinegar, cotija cheese, fresh herbs, garlic, sea salt & cracked pepper	8
DIVER SCALLOPS – pan seared, navel orange, wild arugula, cranberry vinaigrette, pistachio, cranberry balsamic glaze	19
BEET & RICOTTA BRUSCHETTA – baby beets, ricotta cheese, persimmon, topped on house crackers, fig balsamic glaze	14
CARAMELIZED BRUSSELS – Roasted & pan fired brussels, brown sugar and cranberries	9
CHARCUTERIE – Cured prosciutto, Copa, Humbolt Fog goat cheese, Pointe Reyes bleu cheese, sharp cheddar, herb ricotta, shaved Parmesan, Swiss, feta, dried fruits, crostini's, house made seasonal chutney	22

### GREENS

ADD CHICKEN-9    ADD SALMON-18    ADD SHRIMP-13

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SPRING GARDEN – Arugula, candied pecans, goat cheese, heirloom tomato, baby beets, scallions, shaved red onion, dried cranberries, buttermilk croutons, citrus tarragon Vinaigrette	14
CLASSIC CAESAR – Baby romaine lettuce gems, grilled french baguette croutons, shaved Parmesan, Lemon Caesar dressing	12
SPRING WEDGE – Crisp iceberg lettuce, jazz apple, golden raisins, cherry wood bacon, scallions, radish, crushed walnuts, crumbled Point Reyes bleu cheese, buttermilk bleu cheese dressing	12
FORBES HOUSE SALAD – Arugula, romaine gems, grape tomatoes, crouton, choice of dressing	8

### CRAFTED SPECIALTIES

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FORBES BUTCHER BURGER – 10oz CAB ground chuck, a unique blend of seasonings, swiss cheese, bacon & caramelized hash, butterleaf lettuce, tomato aioli, thrasher fries	21
TAGLIATELLI PASCATORE – Fresh hand made pasta, Argentine white shrimp, sea bass, fresh Oregano, Shallot, garlic, heirloom tomato, scallions, in a white wine cream, Meyer lemon juice, Parmesan, lemon thyme	22
LEMON CHARDONNAY CHICKEN – hand battered buttermilk crouton crust, pan seared, Meyer lemon chardonnay reduction, lemon thyme, grilled lemon, Yukon gold buttermilk mash, seasonal organic vegetables	28
SALMON LA ORANGE – pan seared salmon, classic french orange beurre rouge, Valencia orange, seasonal organic vegetables, choice of buttermilk mash or quinoa salad	30
🍷 STUFFED ACORN SQUASH – Our vegan option, roasted acorn squash, stuffed with red quinoa, seasonal squashes, fresh herbs, Meyer lemon chardonnay reduction	21
BLUE NOSE SEA BASS – Pan seared sea bass, clementines, lemon thyme beurre blanc, Yukon gold buttermilk mash potato, seasonal organic vegetables	36

### STEAKS & CHOPS

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KUROBUTA PORK CHOP – Dusted with sea salt & brown sugar, grilled, Yukon gold buttermilk mash, organic seasonal vegetables, apricot chutney, kawaire sprouts	36
BISTECCA CHIMICHURRI – Marinated grilled filet tails & medallions, chimichurri, pickled red onions, warm lentil salad, seasonal heirloom vegetables	24
COWBOY RIB EYE – Bone-in PRIME 22oz rib eye/ roasted marinated marble potatoes/ spring heirloom vegetables/demi-glace	52
FILET MIGNON (7OZ) – Herb crusted, grilled, truffle creamed potatoes, seasonal organic vegetables, cranberry demi-glace, shaved potato crisps	49
PRIME NEW YORK STRIP (10OZ) – Grilled, brushed with clarified butter, Yukon gold buttermilk mash, seasonal organic vegetables, Cabernet demi-glace	48

CONSUMING RAW OR UNDER COOK MEATS & SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS  
20% GRATUITY ADDED FOR PARTIES OF 8 OR MORE

CHEF JONATHAN TOSTE