

FORBES GRILL

LUNCH

TEASERS

- 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
- BEET & RICOTTA BRUSCHETTA – baby beets, ricotta cheese, persimmon, topped on house crackers, fig balsamic glaze 14
- THRASHER FRIES – Chef's french fries tossed in malt vinegar, cotija cheese, fresh herbs, garlic, sea salt & cracked pepper 8

GREENS

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

- SPRING GARDEN – Arugula, candied pecans, goat cheese, heirloom tomato, baby beets, scallions, shaved red onion, dried cranberries, buttermilk croutons, citrus tarragon Vinaigrette 14
- CHEF'S CAESAR – Fresh crisp cello romaine hearts, classic Caesar dressing, shaved parmigiano reggiano, cracked pepper, sea salt, shaved croutons 11
- 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

CRAFTED SPECIALTIES

- BBQ CHICKEN SANDWICH & FRIES – french roll, grilled chicken breast, house-made bbq sauce, cherry wood bacon, brussels sprout & daikon sprout cabbage slaw 16
- FRENCH DIP & FRIES – French roll, thin sliced top sirloin, melted swiss cheese, horseradish, au jus 24
- FORBES BUTCHER BURGER – 10 oz CAB chuck, tomato aioli, caramelized onion & cherry wood bacon hash, butter leaf lettuce, thrasher fries 21
- GRILLED CHICKEN SKEWERS – Mary's free range chicken marinated in citrus and fresh herbs, grilled, served with red quinoa salad, grilled lemon, feta, tzatziki sauce 12
- SPIT FIRE TACO'S – Three corn tortilla taco's, marinated free-range chicken, fire roasted salsa, pico de gallo, Napa cabbage slaw, citrus vinaigrette, cotija cheese & fresh cilantro 14
- V** STUFFED ACORN SQUASH – Our vegan option, roasted acorn squash, stuffed with red quinoa, seasonal squashes, fresh herbs, Meyer lemon chardonnay reduction 21
- DIVER SCALLOPS – Two large pan seared scallops, choice of quinoa salad or buttermilk mash, citrus buerre blanc, seasonal vegetables, wild baby arugula 36
- SALMON LA ORANGE – pan seared salmon, classic french orange buerre rouge, Valencia orange, seasonal organic vegetables, choice of buttermilk mash or quinoa salad 30
- BLUE NOSE SEABASS – Clementine's, spring greens, citrus vinaigrette, choice of buttermilk mash or red quinoa salad, seasonal vegetables 36

STEAKS & CHOPS

- KUROBUTA PORK CHOP – Dusted with sea salt & brown sugar, grilled, Yukon gold buttermilk mash, organic seasonal vegetables, apricot chutney, kawaire sprouts 36
- NEW YORK (10OZ) – Grilled, brushed with clarified butter, topped with Cabernet demi-glace, buttermilk mash potato, organic seasonal vegetables 48
- FILET MIGNON (7OZ) – Grilled, brushed with clarified butter, topped with Cabernet demi-glace, buttermilk mash potato, organic seasonal vegetables 49
- HERB CRUSTED RIB EYE – 20 oz Cowboy cut bone-in rib eye, sautéed shitake mushrooms, brandy peppercorn demi-glace, roast root vegetable hash, baby heirloom seasonal vegetables, drawn butter. 52

LUNCH COMBOS

- PERFECT COMBO – Chef's hand crafted daily soup of the day, and our fresh season garden greens salad 9
- LUNCH DUO – Half sandwich from our selection with cup of soup or green salad 14

CONSUMING RAW OR UNDER COOK MEATS & SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS

CHEF JONATHAN TOSTE