

Entrées

8 oz. Forbes Burger

Hand patty Angus ground beef grilled to desired temperature then served on a potato brioche bun with lettuce, tomato, and onion. Choice of cheese and choice of fries or fruit cup \$11.95
(add bacon \$0.99)

U Club Angus Prime Rib

Seasoned with garlic, herbs, and club spices, then slow roasted served with a baked potato, vegetables and Au jus

8oz \$16.95, 10oz \$19.95, 12oz \$22.95, 14oz \$25.95, 16oz \$28.95

Filet & Lobster

4 oz. Filet and cold-water lobster served with loaded baked potato, vegetables, and garlic clarified butter \$32.95

Steak & Frites

12 oz. New York strip grilled to desired temperature then served with herb hotel butter, hand cut frites, and vegetables \$25.95

Thai Crab & Shrimp Cake

A blend of shrimp and lump crab meat mixed with peppers, onion, coriander, and ginger served with cilantro lime rice, wasabi aioli and vegetables \$19.95

Sesame & Honey Soy Glazed Salmon

7 oz. Grilled salmon glazed with sesame and honey soy, cilantro lime rice, and vegetables \$21.95

Grilled Bone in Pork Chop

Served with whipped potatoes and vegetables then finished with a Chasseur sauce \$20.95

Chicken Bruschetta

Sautéed chicken breast with onion, cherry tomatoes, garlic, lightly deglazed with balsamic vinegar then served on top of cavatappi pasta, parmesan, and mozzarella cheese \$19.95

Butternut Squash & Tortellini

Sauteed butternut squash tossed with cheesy tortellini, sage, and a rich creamy butternut squash sauce \$18.95

(Add Chicken for \$3.00, 6 Jumbo shrimp for \$6.00, or Seared Scallops for \$8.00)

Shrimp and Peppers

Pan roasted jumbo shrimp tossed with thyme, garlic, roasted peppers, and lemon juice served with a creamy risotto, edamame, and asparagus tips \$19.95