

COMPOSED ENTRÉES

2 Pound Lobster Pot Pie
Root Vegetables 68

Miso Marinated Chilean Sea Bass
Baby Bok Choy, Shiitake Mushrooms, Yuzu Ginger Reduction 44

Canadian Salmon*
Black Lentils, Butternut Squash, Bacon, Cinnamon Crème Fraiche 32

Yellowfin Tuna Wellington*
Wild Mushrooms, Spinach, Foie Gras, Red Wine Reduction 36

Salt Baked Branzino
Tomatoes, Lemon Potatoes, Smoked Paprika Vinaigrette 49

Local Red Snapper
Mushroom Dashi Broth, Edamame, Kumquats, Spicy Peanut Oil 36

Oven Roasted Lemon Herb Chicken
Haricot Vert, Potato Puree, Pearl Onions, Black Truffle Jus 36

Pastrami Duck Breast*
Braised Cabbage, Rye Gnocchi, Lemon Cornichon Sauce 30

Seasonal Vegetarian Medley
Market Fresh Vegetables 28

STEAKS & BONE-INS

16oz Dry Aged Prime NY Strip “Super Steak”* 59

Japanese A5 Wagyu* (2 Oz Minimum) Market Price

12oz Creekstone Farms NY Strip* 38

14oz Bone-In Filet Mignon* 56

8oz Center Cut Filet Mignon* 42

12oz Filet Mignon* 58

16oz Boneless Ribeye* 48

35oz Bone-In Dry Aged Porterhouse for 2* 89

10oz Prime Meyer’s Farm Skirt Steak* 38

Colorado Rack Of Lamb* 48

“The Forge” 10oz Burger*

Blue Cheese Caramelized Onions, Smoked Bacon, Tomatillo Relish 23 Optional: Truffle Fried Egg 8

RUB *your* STEAK

Steaks \$5 & Steaks for 2 \$7

“Forge” Signature Spice Blend; 4 Peppercorn Medley; Blackened Cajun;
Balsamic Black Peppercorn; Smoky Portuguese

ACCESSORIZE *your* STEAK

Garden Vegetable Chimichurri 8

Blue Cheese Creamed Caramelized Onions 8

Duck Egg & Smoked Bacon 9*

Shrimp Scampi (2pc’s) 14 Alaskan King Crab “Oscar 23

“Rossini”, Foie Gras & Black Truffles 29*

SAUCES & BUTTERS

Grand Marnier Green Peppercorn Sauce 5

3 Mustard Sauce 4

Black Truffle Jus 7

Cognac Sauce 5 Béarnaise 4

Horseradish Butter 3 Yuzu Ginger Butter 3

*CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

RAW & CHILLED

“Forge” Colossal Shrimp Cocktail* *Order By The Piece Market Price*

Fresh East & West Coast Oysters*
Cocktail Sauce & Pineapple Mignonette Min 3 Per Order Market Price

Yellowfin Tuna Tartare*
Daikon Radish, Shiso, Scallion Pancakes, Miso Sake Dressing 18

Beef Tartare*
Classic Garnishes, Quail Egg Yolk, Honey Mustard, Brioche Toast 17

Market Crudo*
Crudite of Garden Vegetables, Black Olives, Greek Yogurt, Roasted Poblanos 15

Beet Cured Salmon*
Blood Orange, Forbidden Black Rice, Cucumber, Jalapeno 17

Caviar
*Black Currant Vodka Gelee, Creme Fraiche, Onion, Egg, Warm Blini's
California White Sturgeon 105 - Russian Ossetra 150*

½ Pound Alaskan King Crab Legs
Japanese Yuzu Aioli - Market Price

Florida Stone Crab Claws
Roasted Garlic Mustard Sauce - Market Price

Raw Bar Tower* *Market Price*
2 Colossal Shrimp, 6 Oysters, Chilled Lobster, Chef's Ceviche

Premier Raw Bar Tower* *Market Price*
2 Colossal Shrimp, 6 Oysters, Chilled Lobster, Alaskan King Crab, Tuna Tartare, Chef's Ceviche

SALADS

“The Forge” Tableside Caesar Salad*
Minimum for 2 people, per person 18

“The Forge” Chopped Salad
Garden Vegetables, Aged Blue Cheese, Balsamic Dressing 14

Kale Salad
Dried Currants, Pine Nuts, Parmesan, Lemon Vinaigrette 16

Heirloom Tomato Salad
Burrata, Ramp Pesto, Basil Churros 15

The Wedge
Smoked Bacon, Oven Dried Tomatoes, Black Olives, Cashel Blue Cheese 14

HOT APPETIZERS

Jamaican Jerk Bacon
Tropical Salsa 14

Crispy Crab Cake
Smoked Remoulade, Green Apple, Pickled Fresnos 17

Maine Lobster Bisque*
Smoked Trout Roe, Brioche, Snow Peas 19

Artichoke Ravioli
Pancetta, Brown Butter, Pine Nut Biscotti 16

General Tso's Octopus
Broccoli, Cashew, Blood Orange, Black Rice 18

Hudson Valley Seared Foie Gras*
White Balsamic Glazed Donut, Kiwi, Baby Onions, Coconut Cashew Crumble 25

*CONSUMER INFORMATION

There is a risk associated with consuming raw oysters
If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

SIDES

Black Truffle Mac &
Cheese Pot Pie 14

Egg Plant Parmesan 10

Jumbo Green Asparagus
With Lemon Butter 12

Haricot Vert
Szechwan Chili Sauce, Sesame Seeds 10

Wild Mushrooms
Madeira Cream & Potato Chips 12

Creamed Spinach
Poached Egg, Parmesan Cheese 10

Cauliflower
English Cheddar, Capers 10

Caramelized Brussels Sprouts
Duck Confit & Verjus Raisins 12

Sweet Potato Gratin
With A Ginger Snap Cookie Crumble 10

One Pound Lobster Baked Potato
Cognac Lobster Sauce 31

Buttery Mashed Potatoes 10

Parmesan Truffle Fries 13

Potato Hash Brown
With Scallion Crème Fraîche 10

Executive Chef Julia Doyne
Consulting Chef Christopher Lee

**A 20% SERVICE CHARGE WILL
BE ADDED TO ALL CHECKS.**

PLEASE NOTIFY SERVER BEFORE ORDERING IF
SPLIT CHECKS ARE REQUIRED.
CHECKS MAY BE SPLIT EQUALLY TO MAXIMUM
OF SIX CREDIT CARDS.

NO TRANS-FATS OR HYDROGENATED OILS ARE USED IN
THE PREPARATION OF THE FORGE MENU.