

COMPOSED ENTRÉES

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

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

Seasonal Vegetarian Medley
Market Fresh Vegetables 28

STEAKS & BONE-INS

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

12oz. Creekstone Farms NY Strip 38

14oz. Bone-In Filet Mignon 56

8oz. Center Cut Filet Mignon 42

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

Blue Cheese Creamed Caramelized Onions 8

*Duck Egg & Smoked Bacon** 9

Shrimp Scampi (2pc’s) 14

Alaskan King Crab “Oscar” 25

SAUCES

Grand Marnier Green Peppercorn Sauce 5

Three Mustard Sauce 4

Black Truffle Jus 7

Cognac Sauce 5 *Béarnaise* 4

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.

*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. 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.

RAW & CHILLED

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

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

Florida Stone Crab Claws
Roasted Garlic Mustard Sauce - Market Price

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

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

Alaskan King Crab Legs
Yuzu Aioli & Charred Jalapeno Dressing - Market Price

Osetra & White Sturgeon Caviar
Blini's, Lemon Crème Fraiche, Red Onion; Market Price

Raw Bar Platter* *Market Price*
Shrimp Cocktail, 6 Oysters, Chilled Lobster, Chef's Crudo - Market Price

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, 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

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SIDES

Black Truffle Mac &
Cheese Pot Pie 14

Jumbo Green Asparagus
With Lemon Butter 12

Haricot Vert
Yuzu Sweet & Sour, Sesame Seeds 10

Wild Mushrooms
Madeira Cream & Potato Chips 12

Creamed Spinach*
Poached Egg, Parmesan Cheese 10

Caramelized Brussels Sprouts
Horseradish Butter, Scallions 10

Sweet Potato Gratin
With A Ginger Snap Cookie Crumble 10

Buttery Mashed Potatoes 10

Parmesan Truffle Fries 13

Potato Hash Brown
With Scallion Crème Fraîche 10

Consulting Chef Christopher Lee
Chef de Cuisine Dan Wood

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

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