

# 230 FOREST AVENUE

*est. 1995*



## GRAZING PLATES

- BACON WRAPPED DATES..... 9  
almonds/balsamic/brown sugar
- HOUSE MADE RICOTTA..... 16  
vine dried raisins/honeycomb  
marcona almonds
- LAMB CHOPS.....21  
beet hummus/pickled cucumber/tzatziki
- BURRATA MOZZARELLA.....17  
heirloom tomato panzanella  
herb pesto/balsamic pearls

- SPICY TUNA TARTARE..... 18  
papaya/avocado/ponzu  
wonton chips
- KUNG PAO CALAMARI..... 17  
japanese eggplant/peanuts  
shishito peppers
- MADEIRA SHRIMP.....19  
dark garlic sauce/crostini
- P.E.I. SCAMPI MUSSELS..... 23  
lemon/caper/tomato **(add fries +3)**
- BREAD & BUTTER..... 2  
warm baguette/kalamata olive butter

## SOUPS & SALADS

- FISHERMANS CHOWDER..... 15  
halibut/stewed vegetables/citrus  
saffron new potatoes

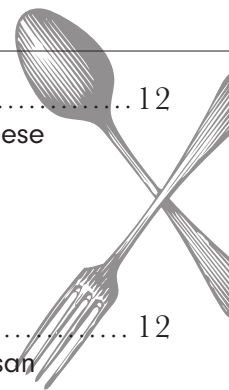
- MAUI ONION SOUP..... 12  
provençale croutons/gruyère cheese

### Salad Additions

ponzu grilled chicken +5 | lemon grilled shrimp +8

- MIXED FIELD GREENS..... 12  
green apple/tomato/gorgonzola/pine nuts  
balsamic vinaigrette
- BABY KALE..... 16  
strawberries/citrus/toasted almonds  
pickled onions/goat cheese  
meyer lemon vinaigrette
- CANDIED SALMON.....23  
mango vegetable slaw/dried cranberries  
candied walnuts/goat cheese

- CAESAR..... 12  
polenta croutons/shaved parmesan
- WEDGE..... 16  
heirloom tomatoes/bacon/red onion  
buttermilk blue cheese dressing
- CHOPPED SEAFOOD..... 24  
shrimp/lump crab/bacon/tomato/egg  
gorgonzola/avocado/crispy onions  
chipotle ranch dressing



## SANDWICHES

*(served with shoestring fries)*

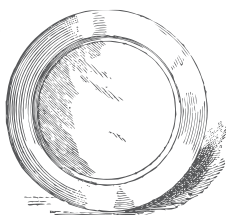
- CHIPOTLE LIME CHICKEN..... 16  
havarti/bacon/guacamole/garlic aioli
- PRIME RIB DIP.....21  
gruyère/caramelized onions/au jus  
creamy horseradish
- HOUSE CHEESEBURGER..... 18  
white cheddar/caramelized onions  
1000 island

## ENTRÉES

- FISH N' CHIPS .....21  
beer battered halibut/shoestring fries  
creamy slaw/remoulade
- CHICKEN MILANESE.....26  
arugula-tomato salad/potato purée
- TOASTED GARLIC SALMON.....28  
black thai rice/jardinière vegetables  
red curry coconut butter
- DAY BOAT SCALLOPS..... 32  
butternut squash risotto/fried kale
- SEAFOOD ARRABBIATA PASTA 28  
shrimp/mussels/scallops/calamari  
spicy tomato sauce
- MAPLE BRINED PORK CHOP.... 35  
soft polenta/apple/pine nuts/raisins  
calvados demi-glacé
- FILET MIGNON.....42  
potato purée/sweet fried onions  
red wine gorgonzola butter

## SIDES 13

- FRIED BRUSSELS SPROUTS  
sweet thai chili sauce/tempura crunch
- BROCCOLINI  
lemon/shaved parmesan
- BUTTERNUT SQUASH RISOTTO  
fried kale
- TRUFFLE FRIES  
garlic aioli



**Chef/Owner:** Marc Cohen | **General Manager:** Lucy Delgadillo

Gift certificates available at [www.230forestavenue.com](http://www.230forestavenue.com)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let your server know about any allergies.

## DESSERT 14

**HOT FUDGE SUNDAE**  
 espresso chip ice cream  
 fresh whip cream/crushed cookies

**CHOCOLATE CROISSANT  
 BREAD PUDDING**  
 seasonal berries/vanilla bean ice cream/anglaise

**WARM BUTTER CAKE**  
 strawberries & cream

## BEER

STELLA ARTOIS..... 7  
 belgium

STIEGL GRAPEFRUIT  
 RADLER..... 8  
 germany

BIRRA MORETTI..... 7  
 italy

MODELO ESPECIAL... 7  
 hecho en mexico

OSKAR BLUES  
 BREWERY..... 7  
**mama's little yella pilsner**  
 boulder, co

ALLAGASH..... 9  
**belgian white ale**  
 portland, me

SAMUEL SMITH'S ..... 9  
**organic lager**  
 united kingdom

BEAR REPUBLIC..... 7  
**"racer 5" ipa**  
 healdsburg, ca

OLD RASPUTIN..... 9  
**"russian imperial stout"**  
 fort bragg, ca

BUD LIGHT..... 6  
 st. louis, mo

NORTH COAST  
 BREWING CO..... 8  
**baja laguna**  
**mexican-style dark lager**  
 fort bragg, ca

FRANZISKANER..... 8  
**hefe-weissbier**  
 germany

MISSION BREWERY.... 7  
**amber ale**  
 san diego, ca

## HANDCRAFTED COCKTAILS 14

**MISSION FIG MARGARITA**  
 silver tequila/fresh fig purée/pressed lime

**THE "NEW" OLD-FASHIONED**  
 four roses kentucky bourbon  
 cherry-orange ice block/bitters/soda

**RUBY RICKEY**  
 deep eddy ruby red vodka/fresh grapefruit  
 elderflower liqueur/soda water/lemon

**G & T**  
 nolet's silver gin/fresh citrus/lo-fi gentian amaro

**ORGANIC WHITE PEACH COLLINS**  
 organic vodka/white peach purée/  
 collins mix/pêche de vigne

**BLOOD ORANGE PALOMA**  
 tequila/grapefruit/soda  
 blood orange syrup

KAUA'I  
**TAI** 16



kōloa hawaiian white rum/cherry-vanilla syrup  
 elemakule tiki bitters/tropical juice  
 stiggins' fancy plantation pineapple rum

## MARTINIS 15

**GOLDEN TURMERIC SOUR**  
 elijah craig small batch kentucky bourbon  
 house made turmeric syrup/orange/lemon

**MANGO MARTINI**  
 house infused mango vodka/tajin rim

**STRAWBERRY-BALSAMIC DAQUIRI**  
 cruzan st. croix white rum/fresh lime  
 strawberry purée/balsamic pearls

**YUZU LUXE CORDIAL**  
 "tin city" gluten free vodka/fresh lemon  
 house made yuzu syrup

**OAXACAN WILDFLOWER**  
 machetazo artisanal mezcal/lo-fi aperitivo  
 stiegl grapefruit radler/agave/citrus

**AMALFI COAST**  
 limoncello/prosecco/fresh lemon/sugar

**CUCUMBER COOLER**  
 pearl cucumber vodka/lime  
 elderflower liqueur

**BARREL AGED BOULEVARDIER**  
 60-day cask aged kentucky bourbon  
 aperol/sweet vermouth

