



## GRAZING PLATES

OYSTERS ON THE HALF SHELL (4) 16  
Vodka Pomegranate Granita

BACON WRAPPED DATES 10  
Almonds/Balsamic/Brown Sugar

KUNG PAO CALAMARI 18  
Japanese Eggplant/Peanuts  
Shishito Peppers

SPICY TUNA TARTARE 21  
Papaya/Avocado/Ponzu/Wonton Chips

CHAR-GRILLED ARTICHOKE 16  
Parmesan Panko Crumbs/Garlic Aioli  
Charred Lemon

SALT COD CROQUETTES 15  
Romesco/ Aioli

HOUSE MADE RICOTTA 17  
Clover Honey/Almonds/Raisins/Ciabatta

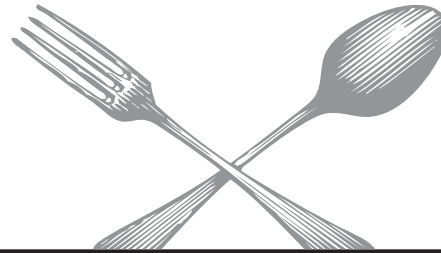
SHRIMP & SCALLOP CEVICHE 19  
Tangerine/Fresno Chile/Mint

LAMB CHOPS 21  
Greek Salad/Tzatziki

SCAMPI MUSSELS 23  
Lemon/Capers/Tomato (Add Fries +3)

WARM PARKER HOUSE ROLLS 4  
Sea Salt/Whipped Butter

## SOUPS



CHILLED GAZPACHO 13  
Cucumber/Tomato/Avocado/E.V.O.O.

MAUI ONION SOUP 14  
Provençale Croutons/Gruyère Cheese

FISHERMANS CHOWDER 15  
Halibut/Stewed Vegetables  
Saffron New Potatoes

## SALADS

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

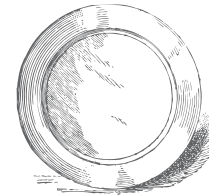
CANDIED SALMON 26  
Mango Vegetable Slaw  
Candied Walnuts/Goat Cheese  
Dried Cranberries

CAESAR 12  
Polenta Croutons/Shaved Parmesan

WEDGE 16  
Heirloom Tomatoes/Bacon/Red Onion  
Buttermilk Blue Cheese Dressing

CHOPPED SEAFOOD 27  
Shrimp/Lump Crab/Bacon/Tomato/Egg  
Gorgonzola/Avocado/Crispy Onions  
Chipotle Ranch Dressing

SALAD ADDITIONS  
Ponzu Grilled Chicken + 5  
Lemon Grilled Shrimp +8



## SANDWICHES

SERVED WITH SHOESTRING FRIES

HOUSE CHEESEBURGER 21  
White Cheddar/Caramelized Onions  
1000 Island

CHIPOTLE LIME CHICKEN 19  
Havarti/Bacon/Guacamole/Garlic Aioli

PRIME RIB DIP 23  
Gruyère/Caramelized Onions  
Au Jus/Creamy Horseradish

CHEF/OWNER: MARC COHEN | CHEF DE CUISINE: MARIO F. CHACON

GENERAL MANAGER: LUCY DELGADILLO



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.

\*Gift Certificates Available at [WWW.230FORESTAVENUE.COM](http://WWW.230FORESTAVENUE.COM)

## ENTRÉES

FISH N' CHIPS 25  
Beer Battered Halibut/Shoestring Fries

CHICKEN MILANESE 28  
Arugula-Tomato Salad/Potato Purée/Pesto  
Lemon Beurre Blanc/Charred Lemon

TOASTED GARLIC SALMON 30  
Soft Polenta/Shishito Peppers/Romesco

DAY BOAT SCALLOPS 34  
Lobster Risotto/Sofrito

TOGARASHI SEARED AHI (Rare) 36  
Pork Belly Fried Rice/Chili Garlic Butter

SEAFOOD ARRABIATA PASTA 32  
Shrimp/Mussels/Scallops/Calamari  
Spicy Tomato Sauce

MAPLE BRINED PORK CHOP 37  
Soft Polenta/Apples/Pine Nuts/Raisins  
Calvados Demi-Glace

FILET MIGNON 44  
Potato Purée/Sweet Fried Onions  
Red Wine Gorgonzola Butter

## SIDES 13

BROCCOLINI  
Lemon/Shaved Parmesan

FRIED BRUSSELS SPROUTS  
Sweet Thai Chili Sauce/Tempura Crunch

PORK BELLY FRIED RICE  
Pickled Onions

TRUFFLE FRIES  
Garlic Aioli





## DESSERTS 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

**LEMON BLUEBERRY POTS DE CRÈME**  
Rosemary Pine Nut Biscotti

## BEER

**STELLA ARTOIS** 7  
Belgium

**ALLAGASH** 9  
**Belgian White Ale**  
Portland, ME

**STIEGL GRAPEFRUIT RADLER** 8  
Germany

**SAMUEL SMITH'S** 9  
**Organic Lager**  
United Kingdom

**BEAR REPUBLIC** 8  
**"Racer 5" IPA**  
Healdsburg, CA

**OSKAR BLUES BREWERY** 7  
**Mama's Little Yella Pilsner**  
Boulder, CO

**MODELO ESPECIAL** 7  
Hecho en Mexico

**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

**BLUE STAR** 8  
**Wheat Beer**  
Fort Bragg, CA

**ANDERSON VALLEY  
BREWING COMPANY** 7  
**Amber Ale**  
Boonville, CA

**BEER HOLDER** #  
**Hard Lemonade Cocktail**  
Paso Robles, CA

## HANDCRAFTED COCKTAILS 15

**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

**230 G & T**  
Nolet's Silver Gin/Fresh Citrus  
Lo-Fi Gentian Amaro

**ORGANIC WHITE PEACH COLLINS**  
Hanson of Sonoma Organic Vodka  
White Peach Purée/Collins Mix/Pêche De Vigne

**BLOOD ORANGE PALOMA**  
Tequila/Grapefruit/Soda  
Blood Orange Syrup

## KAUA'I TAI 17



Koloa Hawaiian White Rum/Tropical Juice  
Cherry-Vanilla Syrup/Elemakule Tiki Bitters  
Stiggin's Fancy Plantation Pineapple Rum

## MARTINIS 16

**MANGO MARTINI**  
House Infused Mango Vodka/Tajin Rim

**OLD THYME JAMESON SOUR**  
Irish Whiskey/Lemon Juice  
Thyme Scented Simple Syrup/Egg White

**BARREL AGED BOULEVARDIER**  
60-Day Cask Aged Kentucky Bourbon  
Aperol/Sweet Vermouth



**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



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