
GRAZING PLATES

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

BACON WRAPPED DATES 10
 Almonds/Balsamic/Brown Sugar

KUNG PAO CALAMARI 17
 Japanese Eggplant/Peanuts
 Shishito Peppers

SPICY TUNA TARTARE 19
 Papaya/Avocado/Ponzu/Wonton Chips

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

PROSCIUTTO SHRIMP 19
 Heirloom/Mozzarella/Herb Pesto

HOUSE MADE RICOTTA 17
 White Truffle Garlic Toast

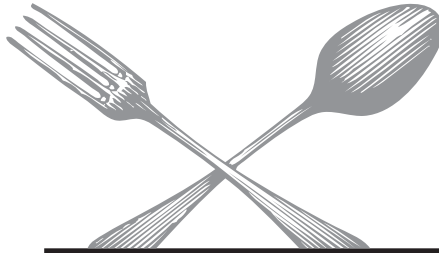
LAMB CHOPS 21
 Beet Hummus/Pickled Cucumbers/Tzatziki

P.E.I. SCAMPI MUSSELS 23
 Lemon/Capers/Tomato (Add Fries +3)

BREAD & BUTTER 2
 Warm Baguette/Olive Tapenade Butter

*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.

SOUPS



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 25
 Mango Vegetable Slaw
 Candied Walnuts/Goat Cheese
 Dried Cranberries

CHIPOTLE LIME CHICKEN 16
 Havarti/Bacon/Guacamole
 Garlic Aioli

PRIME RIB DIP 21
 Gruyère/Caramelized Onions
 Au Jus/Creamy Horseradish

FISHERMANS CHOWDER 15
 Halibut/Stewed Vegetables
 Saffron New Potatoes

MAUI ONION SOUP 13
 Provençale Croutons/Gruyère Cheese

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

CAESAR 12
 Polenta Croutons/Shaved Parmesan

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

CHOPPED SEAFOOD 26
 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 19
 White Cheddar/Caramelized Onions
 1000 Island

CHEF/OWNER: MARC COHEN | CHEF DE CUISINE: MARIO F. CHACON
 GENERAL MANAGER: LUCY DELGADILLO



*Gift Certificates Available at WWW.230FORESTAVENUE.COM

ENTRÉES

FISH N' CHIPS 23
 Beer Battered Halibut/Shoestring Fries

CHICKEN MILANESE 26
 Arugula-Tomato Salad/Potato Purée/Pesto
 Lemon Beurre Blanc/Charred Lemon

SMOKED PAPRIKA SALMON 30
 Couscous/Pickled Cucumbers/Tzatziki

DAY BOAT SCALLOPS 32
 Sweet Corn Fava Bean Succotash
 Tomato Pearls

TOGARASHI SEARED AHI (rare) 34
 Jasmine Rice/Mango Slaw/Soy
 Mustard Butter

SEAFOOD ARRABIATA PASTA 30
 Shrimp/Mussels/Scallops/Calamari
 Spicy Tomato Sauce

MAPLE BRINED PORK CHOP 36
 Soft Polenta/Apples/Pine Nuts/Raisins
 Calvados Demi-Glace

FILET MIGNON 42
 Potato Purée/Sweet Fried Onions
 Red Wine Gorgonzola Butter

SIDES 13

BROCCOLINI
 Lemon/Shaved Parmesan

FRIED BRUSSELS SPROUTS
 Sweet Thai Chili Sauce/Tempura Crunch

SWEET CORN RISSOTO
 Tomato Salad

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

BIRRA MORETTI 7

Italy

BEAR REPUBLIC 7

"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

FRANZISKANER 8

Hefe-Weissbier

Germany

ANDERSON VALLEY BREWING COMPANT 7

Amber Ale

Boonville, 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

KAUAI TAI 16



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

MARTINIS 15

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