



GRAZING PLATES

OYSTERS ON THE HALF SHELL (4) 16
Bloody Mary Granita

BACON WRAPPED DATES 11
Almonds/Balsamic/Brown Sugar

KUNG PAO CALAMARI 19
Japanese Eggplant/Peanuts
Shishito Peppers

BEET ROOT SALMON CRUDO 21
Fennel/Apple/Citrus/Crème Fraiche

BURRATA PANZANELLA 18
Cucumber/Tomato/Onion/Strawberry/Pesto

FRIED BRUSSELS SPROUTS 15
Sherry Gastrique/Crispy Quinoa

HOUSE MADE RICOTTA 19
Clover Honey/Marcona Almonds/Raisins/Ciabatta

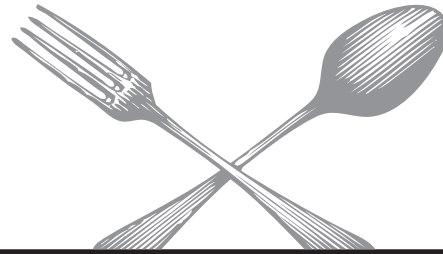
SHRIMP & SCALLOP CEVICHE 21
Tangerine/Fresno Chile/Mint

LAMB CHOPS 23
Greek Salad/Tzatziki

PROVENÇALE MUSSELS 25
Leek/Tomato/Garlic Herb Broth

WARM PARKER HOUSE ROLLS 5
Whipped Butter/Sea Salt

SOUPS



MAUI ONION SOUP 14
Provençale Croutons/Gruyère Cheese

FISHERMANS CHOWDER 16
Halibut/Stewed Vegetables
Saffron New Potatoes

SALADS

MIXED FIELD GREENS 13
Green Apple/Tomato/Gorgonzola
Pine Nuts/Balsamic Vinaigrette

BABY KALE 16
Strawberries/Citrus/Toasted Almonds
Pickled Onions/Goat Cheese
Meyer Lemon Vinaigrette

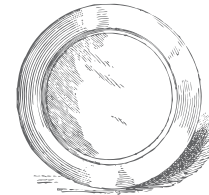
CANDIED SALMON 27
Mango Vegetable Slaw
Candied Walnuts/Goat Cheese
Dried Cranberries

CAESAR 14
Polenta Croutons/Shaved Parmesan

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

CHOPPED SEAFOOD 28
Shrimp/Lump Crab/Bacon/Tomato
Gorgonzola/Avocado/Crispy Onions
Chipotle Ranch Dressing

SALAD ADDITIONS
Ponzu Grilled Chicken + 6
Lemon Grilled Shrimp +10



SANDWICHES

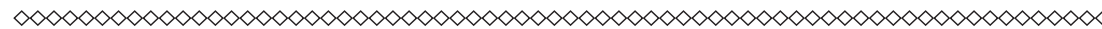
SERVED WITH SHOESTRING FRIES

HOUSE CHEESEBURGER 22
White Cheddar/Caramelized Onions
1000 Island

CHIPOTLE LIME CHICKEN 20
Havarti/Bacon/Guacamole/Garlic Aioli

PRIME RIB DIP 24
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

ENTRÉES

FISH N' CHIPS 26
Beer Battered Halibut/Shoestring Fries

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

TOASTED GARLIC SALMON 32
Soft Polenta/Shishito Peppers/Romesco

DAY BOAT SCALLOPS 34
Sweet Corn Risotto/Tomato Salad

MEDITERRANEAN SEA BASS 36
Wild Mushroom Quinoa/Fennel-Onion-Leek Confit
Chimichurri

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

MAPLE BRINED PORK CHOP 38
Shaved Brussels Sprouts & Crispy Quinoa
Parsnip Purée

RESERVE SKIRT STEAK 42
Duck Fat Potatoes/Mushrooms/Pickled Onions
Chimichurri

FILET MIGNON WELLINGTON STYLE 46
Mushroom Duxelles/Parsnip Purée/Demi Glacé

SIDES 14

BROCCOLINI
Lemon/Shaved Parmesan

WILD MUSHROOMS
Red Wine/Garlic Confit

SPÄTZLE MAC N CHEESE
Gorgonzola Mornay/Bacon Dust

TRUFFLE FRIES
Garlic Aioli

