

Desserts

CHOCOLATE MELTDOWN

Peppermint ice cream, bourbon chocolate sauce, candy cane bark 9.50

EGGNOG BRÛLÉE

Light custard with caramelized sugar topping 9.50

JACK DANIEL'S MUD PIE

Coffee-crunch ice cream pie with whiskey-chocolate sauce 9.50

WATSONVILLE'S GIZDICH RANCH APPLE PIE

Locally-made with premium apples 10.00

(10.50 A la mode with Cinnamon ice cream)

Child portion 4.00. (5.00 A la mode made with Cinnamon ice cream)

HOLIDAY ICE CREAM SAMPLER

House-made Gingerbread, Peppermint and Eggnog 9.50

Beverages

COFFEE AMERICANO STYLE 4.00

FRENCH PRESS COFFEE (PETITE POT) 5.95

ESPRESSO *Finest Italian-style, fresh roasted locally* Single 4.00 / Double 5.50

CAPPUCCINO *Espresso with steamed milk* Single 5.50 / Double 6.95

PREMIUM TEAS *Selection of Tea Fortè specialty teas* 4.00

MILK *Whole, low fat, chocolate or soy* 3.00

HOT BUTTERED RUM

A classic holiday libation 8.50

HOT APPLE PIE

Tuaca liqueur and hot apple cider 7.00

HOT CHOCOLATE

Premium dark chocolate syrup and fresh whipped cream 4.00

GINGERBREAD LATTE

Italian style espresso, cinnamon, nutmeg, ginger, and steamed milk 5.00

Also available, a fine selection of liqueurs, cognacs, ports and single malt scotches.

Holiday Menu 2016

SHADOWBROOK
RESTAURANT



*Celebrating Holidays
Since 1947*

Appetizers

* FRIED ARTICHOKE HEARTS

Deep-fried Castroville baby artichokes, cilantro-lemon aioli 11.95

BACON-WRAPPED PRAWNS

Char-grilled, sweet soy glaze, pickled ginger-coconut cream and sesame-mustard vinaigrette 12.95

BAKED BRIE

Delicate pastry, Jalapeño jelly, herb crostini 12.95

CALAMARI

Thai chili, cocktail & tartar sauces 12.95

BAKED OYSTERS

Four Pacific oysters-'Rockefeller' style, spinach, bacon, Bearnaise 13.95

Soups

NEW ENGLAND CLAM CHOWDER

With oven-roasted sweet corn, bacon, fresh rosemary and potato 7.50

* CREAMY ARTICHOKE

Hearts of premium artichokes, chicken stock, leek, potato, and fresh cream 6.95

AUTUMN VEGETABLE SOUP

Variety of fall vegetables, carrots, onion, butternut squash, tomato, ribbons of Kale, vegetable stock infused with herbs and spices 6.50

Salads

* CURLY KALE SALAD

Carrot, dried cranberries, Mandarin oranges, Pistachio, goat cheese, citrus-shallot vinaigrette 10.95

CAESAR

Little Gem lettuce, shaved Parmegiano-Reggiano, garlic croutons, optional anchovy garnish 10.95

* HARVEST COBB SALAD

Chopped Romaine, bacon, egg, apple, pear, Pecans, Cranberries, crumbled goat cheese, Apple cider & Poppy seed dressing 14.95

All salads are subject to a \$3.00 split-plate charge.

* GLUTEN-FREE

Entrées

* PREMIUM HOLIDAY HAM

Roasted-glazed Ham with apple-mustard, Gouda potato gratin, winter vegetable and ham hock jus 28.95

* SLOW-ROASTED LEG OF LAMB

Marinated with fresh Rosemary and served with whipped-garlic potatoes, baby carrots and cabernet-lamb jus 33.95

* FILET MIGNON

Char-grilled Angus beef, smoked Gouda potato gratin, wild mushroom-Cippolini onion ragout and Béarnaise sauce
6oz 29.95 / 10oz 42.95

CHICKEN ROULADE

Premium Jidori chicken breast, stuffed with ham, asparagus, and Gruyère cheese, Panko-crust and topped with Béarnaise, sautéed broccolini, Quinoa 'Pilaf' 25.95

BRAISED OSSO BUCCO

Ultra-premium Salmon Creek Farms pork, sautéed spinach with Shiitake mushrooms & house-cured bacon, crispy polenta cake, oven braised juices, pine nut gremolata 28.95

BEEF WELLINGTON

Petite filet, mushroom Duxelles, thinly sliced prosciutto, wrapped in puff pastry, roasted red and yellow pear tomatoes and root vegetables, with red wine shallot sauce 39.95

SOBA NOODLE MEDLEY (VEGAN)

Marinated tofu, Soba noodles, Shiitake mushrooms, scallions, fresh ginger, garlic, cilantro and bean sprouts 22.95

'PACIFIC RIM' SALMON

Certified sustainably raised and organically fed, sea greens, ginger-wasabi and Ponzu sauces, Miso vinaigrette- julienne vegetables and Sesame seeds 28.95

SHRIMP SCAMPI FLORENTINE

Sauteed Gulf shrimp, spinach and tomato served over Tagliatelle pasta 23.95

* NEW ENGLAND SCALLOPS

Caramelized, with lobster infused-whipped potato, sautéed spinach, truffle-scented wild mushroom-Sherry cream 34.95

* ROCK LOBSTER TAIL

Butter-poached cold water lobster tail served with Champagne Buerre Blanc, Broccolini and garlic-whipped potato
Single tail 34.95/Twin tails 54.95

HOUSE SPECIALTY

SLOW-ROASTED ANGUS PRIME RIB

Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus
8oz Cut 27.95 / 12oz Cut 35.95

~ Our Prime Ribs are slow-roasted daily and subject to availability ~