

Just Tonight

SEARED & CRISPY AHI

Served with Wasabi cream, passion fruit and soy-tempura dipping sauces 14.95

ARTICHOKE HEARTS

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

BAJA-STYLE PRAWN COCKTAIL

Citrus, tomato, avocado 12.95

BACON-WRAPPED PRAWNS

Char-grilled with sweet soy glaze; sesame-mustard and pickled ginger-coconut cream sauces 12.95

FRIED CALAMARI

Thai chili, cocktail & tartar sauces 12.95

Appetizers

SMOKED SALMON

With two sauces Wasabi cream & cucumber dill 12.95

CALAMARI STEAK FRIES

Thai chili, cocktail & tartar sauces 12.95

BAKED BRIE

Delicate pastry, Jalapeño jelly, herb crostini 12.95

PORTOBELLO FRIES

Rice flour-crusting; roasted garlic and buttermilk Ranch dipping sauces 11.95

BAKED OYSTERS

Four Pacific oysters-'Rockefeller' style; spinach, bacon, Béarnaise 13.95

Soups

CLAM CHOWDER

With tender clams, oven-roasted sweet corn, bacon, fresh rosemary and potato Cup 7.50/Bowl 11.00

CREAMY ARTICHOKE

Hearts of premium artichokes, chicken stock, leek, potato, and fresh cream Cup 6.95/Bowl 9.50

FARMER'S MINISTRONE

With organic vegetables and Campanelle pasta Cup 6.50/Bowl 9.50

Traditional Salads

SHADOWBROOK HOUSE

Baby spinach, mango-chutney vinaigrette, Red Grape tomatoes, candied pecans and char-grilled, bacon-wrapped prawns 14.95 * Without prawns 11.95

CURLY KALE SALAD

Carrot, dried cranberries, Mandarin oranges, pistachio, goat cheese, citrus-shallot vinaigrette 11.95

CAESAR

Little Gem lettuce, shaved Parmegiano-Reggiano, garlic croutons, optional anchovy garnish 11.95

B.L.T.

Baby Iceberg lettuce, vine-ripe tomato, house-cured bacon, butter croutons, Danish Bleu Cheese dressing 11.95

Seasonal

'TWO SHRIMPS' LOUIE

Wild-caught Atlantic Bay shrimp & Argentinian Rock shrimp, grape tomato, English cucumber, egg, avocado, Kalamata olive, Romaine lettuce, house-made Louie dressing 16.95

HARVEST COBB SALAD

Chopped Romaine, bacon, egg, apple, pear, pecans, cranberries, crumbled goat cheese, apple cider & poppy seed dressing 14.95 Add Jidori chicken breast for 4.95

AHI NIÇOISE

Lightly-seared peppered tuna, local baby greens, haricot vert, boiled egg, Niçoise olive, naturally ripened tomato, herbed red potato & Sherry-Dijon vinaigrette 18.95

Shared salads are subject to \$3.00 split-plate charge



Seafood

PACIFIC RIM SALMON

~ AS FEATURED IN BON APPETIT MAGAZINE ~

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

FRESH SWORDFISH

Coriander, black peppercorn, rosemary crusted, pan-seared, Piperade sauce, herbed-Quinoa, sautéed spinach 27.95

NEW ENGLAND SEA SCALLOPS

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

SEAFOOD CAMPANELLE

Poached scallops, prawns, and whitefish in shellfish sauce Américaine over citrus-infused Campanelle pasta with fresh herbs and charred lemon 31.95

GRILLED SALMON

With Hollandaise sauce and served on a green bean, new potato, cherry tomato salad with a warm tarragon vinaigrette 27.95

HAZELNUT-CRUSTED 'BROOK' TROUT

Topped with prawns, served with herb-roasted new potato and roasted tomato salsa 24.95

LOCAL SAND DABS

Lightly dusted with seasoned rice flour, garlic-whipped potato, white wine lemon butter sauce 23.95

PETRALE SOLE ALMANDINE

Apricot rice, bacon-brussels sprout slaw 28.95

Vegetarian

STUFFED NAPA CABBAGE ROLLS

Stuffed with young jackfruit, French lentils, brown rice, carrots, zucchini, and onions, sweet and sour tomato sauce 19.95

GRAIN AND VEGGIE BOWL (VEGAN)

Barley, wild rice, and quinoa, roasted cauliflower, zucchini, sweet potato, yellow squash, sautéed baby kale, house-made garlic aioli and Santa Fe dressing 19.95

SOBA NOODLE MEDLEY (VEGAN)

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

— SIDES 6.95 —

Roasted local vegetables
Spinach, (sautéed or creamed)
Bacon brussels sprout slaw
Apricot-almond rice pilaf

Smoked Gouda potato gratin
Garlic-whipped potato
French fried potato
Foraged mushroom bread pudding

All entrées are subject to a \$5.00 split-plate charge.

Meat/Game

FILET MIGNON

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

BEEF WELLINGTON

Red wine-shallot sauce, root vegetable medley 39.95

BONELESS SHORT RIB

Cabernet-braised, parsnip puree, sautéed baby carrots 27.95

BLACKENED LAMB

House-spiced loin of lamb, roasted garlic, Beurre Rouge, foraged mushroom bread pudding, orange-honey glazed carrots 33.95

MEATBALL BOURGUIGNON

Premium ground Angus beef, tossed in traditional Bourguignon sauce and Pappardelle pasta 26.95

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 braising juices, pine nut gremolata 28.95

ONE POUND SURF & TURF

Butter-poached 8oz-lobster tail and char-grilled 8oz-Top Sirloin, garlic-whipped potato, Champagne Buerre Blanc and Béarnaise sauces 54.95



House Specialties

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 ~

SLOW-ROASTED 'BONE-IN' PORK PRIME RIB

Slightly smoked Fingerling potatoes, roasted fennel, apple-mustard and brandied hock jus 26.95

*** GLUTEN-FREE ***

 These items listed as "Best Choice" by the Monterey Bay Aquarium watch list 

We ask out of respect for our other guests that you TURN OFF your cell phone