

Desserts

STRAWBERRY SHORT CAKE

*Citrus biscuits topped Grand Marnier marinated strawberries
and Chantilly cream 9.50*

CRÈME BRÛLÉE

Light custard with caramelized sugar topping 9.50

JACK DANIEL'S MUD PIE

Marianne's Coffee-Crunch ice cream pie with whiskey-chocolate sauce 9.50

CHOCOLATE MELTDOWN

Molten cake with fresh Marianne's Vanilla Bean ice cream 9.50

WATSONVILLE'S GIZDICH RANCH 'TWO BERRY' PIE

Locally-made with premium berries 8.50

(9.50 A la mode with Marianne's Vanilla Bean ice cream)

Child portion 4.00. (5.00 A la mode made with Marianne's Vanilla Bean ice cream)

ICE CREAM SUNDAE

Hot chocolate sauce, Marianne's vanilla ice cream, fresh whipped cream and cherry 9.50

HOUSE MADE STRAWBERRY SORBET

9.50

CREPES PATISSERIE

Warm custard filled crepes with carmel sauce 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*

FRESH MINT OR COCONUT LEMONADE 5.50

HOT CHOCOLATE

Premium dark chocolate syrup and fresh whipped cream 4.50

HOT APPLE PIE

Tuaca liqueur, hot apple cider and fresh whipped cream 10.00

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

Happy Mother's Day

SHADOWBROOK
RESTAURANT



*Celebrating Moms
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

* PORTOBELLO FRIES *

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

* CALAMARI *

Thai chili, cocktail & tartar sauces 12.95

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

FARMER'S MINESTRONE

With organic vegetables and Campanelle pasta Cup 6.50

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

CAESAR

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

BLT

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

* '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

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

* GLUTEN-FREE *

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

Entrées

MOTHER'S DAY SPECIALTY

* SLOW-ROASTED LEG OF SPRING LAMB *

Porcini mushroom-crusting, organic baby carrots, Wild rice 'pilaf', cabernet jus 28.95

* SPICE-SCENTED HAM *

Lightly smoked.
Gouda potato gratin, grilled asparagus, Apple-mustard and ham hock jus 21.95

* FILET MIGNON *

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

BEEF WELLINGTON

Red wine-shallot sauce, root vegetable medley 39.95

CHICKEN ROULADE

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

'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

* 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

SOBA NOODLE MEDLEY (VEGAN)

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

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 ~

* SLOW-ROASTED 'BONE-IN' PORK PRIME RIB *

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

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