

## Appetizers

### \*FRIED ARTICHOKE HEARTS

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

### BACON-WRAPPED PRAWNS

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

### BAKED BRIE

Delicate pastry, Jalapeño jelly, herb crostini 12.95

### \*CALAMARI

Thai chili, cocktail & tartar sauces 12.95

### SMOKED SALMON

Served with two sauces:  
Wasabi cream & cucumber dill 12.95

## Soups

### \*CREAMY ARTICHOKE

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

### NEW ENGLAND CLAM CHOWDER

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

### \*TRADITIONAL AUTUMN VEGETABLE

Variety of seasonal vegetables; carrots, onions, butternut squash, tomatoes, ribbons of Kale,  
vegetable stock infused with herbs and spices Cup 6.50/Bowl 9.50

## Salads

### \*CURLY KALE

Carrots, 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

### \*FALL HARVEST COBB

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

### 'NATURAL' RANGE-GROWN TURKEY

The traditional favorite from the famous Diestel Family Turkey Ranch.

Oven-roasted breast and thigh, Cranberry-orange relish, Bourbon-Pecan dressing,  
garlic-whipped potato and traditional gravy 29.95 / Children 14.95

### FILET MIGNON

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

### BLACKENED LAMB

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

### 'PACIFIC RIM' SALMON

~ AS FEATURED IN BON APPETIT MAGAZINE ~  
Fresh Salmon filet, sea greens, ginger-wasabi and Ponzu sauces,  
julienne vegetables, Miso vinaigrette and sesame seeds 28.95

### \*NEW ENGLAND SEA SCALLOPS

Caramelized, with lobster infused-whipped potato,  
garlic-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  
Add: Filet Mignon 6oz 22.45/ 10oz 34.45

### \*LOCAL SAND DABS

Lightly dusted, pan-seared; garlic-whipped potatoes, sautéed broccolini,  
White wine lemon butter sauce 23.95

### \*FRESH SWORDFISH

Line-caught, char-grilled, lemon-basil compound butter,  
braised fennel; sautéed Swiss chard; Pomodorini sauce 27.95

### 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 Rib is slow-roasted daily and is subject to limited availability ~

### ~ PORK PRIME RIB ~

'Bone-in' pork roast, savory vegetable bread pudding, roasted fennel,  
apple-mustard and brandied hock jus 26.95

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

## *Desserts*

### **FRESH-BAKED GIZDICH RANCH PUMPKIN PIE**

*The traditional favorite with whipped cream garnish 7.95*

*A la mode with Marianne's Vanilla Bean ice cream 9.95*

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

### **WATSONVILLE'S GIZDICH RANCH APPLE PIE**

*Locally-made with premium apples 9.50*

*A la mode with cinnamon ice cream 10.50*

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

### **APPLE-PECAN BREAD PUDDING**

*Served with Vanilla maple sauce, Chantilly cream 9.50*

### **CHOCOLATE TORTE**

*Chilled creamy chocolate mousse cake on an Oreo™ cookie crust in raspberry coulis 9.50*

### **\*ICE CREAM SUNDAE**

*Hot chocolate sauce, Marianne's Vanilla Bean ice cream,  
fresh whipped cream and cherry 9.50*

### **\*HOUSE-MADE CRANBERRY SORBET**

**OR**

### **\*CINNAMON ICE CREAM**

7.95

*\* GLUTEN-FREE*

## *Beverages*

**COFFEE AMERICANO STYLE 4.00**

**FRENCH PRESS COFFEE (PETITE POT) 5.95**

**ESPRESSO** *Finest Italian-style 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 4.50*

**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 10.00*

### **HOT CHOCOLATE**

*Premium dark chocolate syrup and fresh whipped cream 4.50*

### **GINGERBREAD LATTE**

*Italian style espresso, cinnamon, nutmeg, ginger, and steamed milk 5.50*

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

# *Thanksgiving Menu*

**SHADOWBROOK**  
RESTAURANT



*Celebrating Thanksgiving  
Since 1947*