

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

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

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

SEASONAL HARVEST COBB

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

* GLUTEN-FREE *



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 *

Line-caught, char-grilled, lemon-basil compound butter, braised fennel, sautéed Swiss chard, Pomodorini sauce 29.95

🐟 * 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

* SUNFLOWER SEED 'RISOTTO' (VEGAN) *

Sprouted Sunflower seeds, onion, garlic, Thyme, white wine, Pea milk, roasted Butternut squash, Delicata squash, Shiitake and Cremini mushrooms 19.95

GRAIN AND GARDEN 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

Marinated and grilled Portobello mushroom

Smoked Gouda potato gratin

Garlic-whipped potato

French fried potato

Foraged mushroom bread pudding

Savory vegetable 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

BUTCHER'S STEAK

Cracked pepper-crust beef tenderloin tip, French-onion bacon pastry tart, organic baby carrots, red wine demi, sautéed mushrooms 34.95

* 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/or traditional Marinara, local Bigoli's Pappardelle pasta 26.95

* 'THAI' STYLE GAME HEN *

Marinated with cilantro, garlic, coriander, char-grilled, Thai style sticky coconut rice, warm Green Bean salad 24.95

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 ~

PORK PRIME RIB

'Bone-in' pork roast, savory vegetable bread pudding, 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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOODBORNE ILLNESS