

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 BERRY PIE

Locally-made with premium berries 9.50

(10.50 A la mode with Marianne's vanilla ice cream)

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

CHOCOLATE TORTE

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

***HOLIDAY 'THREE' 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 4.50*

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

TRADITIONAL HOLIDAY EGGNOG

With Holiday "spirits" 9.50

Alcohol free 4.00

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.

Holiday Menu 2017

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, Béarnaise 13.95

Soups

* CREAMY ARTICHOKE

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

NEW ENGLAND CLAM CHOWDER

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

* WINTER 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

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

* SEASONAL 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

Entrées

HOLIDAY 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-BAKED HOLIDAY HAM

Glazed with Dijon, Brown sugar and whiskey with apple-mustard, Gouda potato gratin, winter vegetable and ham hock jus 28.95

BEEF WELLINGTON

Tender filet, Red wine-shallot sauce, root vegetable medley 39.95

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, Beurre Rouge, foraged mushroom bread pudding, orange-honey glazed carrots 33.95

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

ROASTED GAME HEN

Semi-boneless hen, Bourbon-pecan stuffing; sautéed green beans, pan-gravy 26.95

'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

Sautéed 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

SOBA NOODLE MEDLEY (VEGAN)

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

* ROCK LOBSTER TAIL

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

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

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