

## *Desserts*

### **CARROT CAKE**

*Spiced cake with carrots, walnuts, and coconut  
Finished with cream cheese frosting 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 with a scoop of Vanilla Bean ice cream 9.50  
Child portion with a scoop of Vanilla Bean ice cream 5.00*

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

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

### **\*HOUSE MADE STRAWBERRY SORBET\***

*9.50*

### **CRÊPES PÂTISSERIE**

*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 4.50*

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

**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

### \*BAJA-STYLE PRAWN COCKTAIL\*

Citrus, tomato, avocado 12.95

### \*SEARED AHI\*

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

### 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

### \*HARVEST VEGETABLE SOUP\*

Variety of spring vegetables, carrots, onions, butternut squash, tomatoes, ribbons of kale, vegetable stock infused with herbs and spices 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

### B.L.T.

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 salads are subject to a \$3.00 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

### \*SWEET-GLAZED HAM\*

Lightly smoked.

Gouda potato gratin, grilled asparagus, Apple-mustard and ham hock jus 24.95

### \*FILET MIGNON\*

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

### \*‘THAI’-STYLE GAME HEN\*

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

### ‘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

### \*PETRALE SOLE ALMANDINE\*

Apricot rice, bacon-brussels sprout slaw 28.95

### SHRIMP SCAMPI FLORENTINE

Sautéed Gulf shrimp, spinach and tomato, served over Tagliatelle pasta 23.95

### \*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 ~

### 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.