

Just Tonight

SEARED & CRISPY AHI

Served with Wasabi cream, passion fruit and soy-tempura dipping sauces 15.95

ARTICHOKE HEARTS

Deep-fried Castroville baby artichokes, cilantro-lemon aioli 12.95

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 14.95

Appetizers

SMOKED SALMON

With two sauces Wasabi cream & cucumber dill 13.95

CALAMARI STEAK FRIES

Thai chili, cocktail & tartar sauces 14.95

BAKED BRIE

Delicate pastry, Jalapeño jelly, herb crostini 12.95

PORTOBELLO FRIES

Rice flour-crusting; roasted garlic and buttermilk Ranch dipping sauces 12.95

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 8.50

CREAMY ARTICHOKE

Hearts of premium artichokes, chicken stock, leek, potato, and fresh cream Cup 7.95

FARMER'S MARKET

Variety of peak season vegetables, carrots, onions, butternut squash, tomatoes, ribbons of Kale, vegetable stock infused with herbs and spices Cup 6.95

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 12.95

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 17.95

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 *

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



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 29.95

FRESH SWORDFISH

Char-grilled and basted with lemon-basil butter, served with sautéed mushrooms and asparagus, warm potato salad, and fresh watercress 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, rice pilaf, white wine lemon butter sauce 23.95

PETRALE SOLE

Stuffed with vegetable rice pilaf, served with char-grilled asparagus, fresh tomato salad, and lemon-caper cream 28.95

LOBSTER TAIL

Butter-poached 8oz tail, garlic-whipped potato, broccolini, Champagne Buerre Blanc
Single Tail 34.95 Double Tails 59.95
Single Tail and 8oz Sirloin 49.95

Vegetarian

KOREAN BBQ VEGGIES WITH 5-SPICE TOFU & QUINOA (VEGAN)

Zucchini, yellow squash, mushroom, Pineapple, and bell pepper char-grilled, basted with Korean BBQ sauce, Korean cole slaw, green and Napa cabbage, carrots tossed in a sweet, spicy and tangy dressing 19.95

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

SOBA NOODLE MEDLEY (VEGAN)

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

 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

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

Beef tenderloin tip, savory vegetable bread pudding, organic baby carrots, red wine demi, sautéed mushrooms 35.95

SHORT RIB RAGOUT

Boneless Short rib slow-braised with tomatoes, onions, celery, carrots and Cabernet wine, tossed with Linguine, sautéed mushrooms and pear tomatoes 26.95

BLACKENED LAMB

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

HONEY-GLAZED PORK CHOP

12oz Pork chop, char-grilled, basted with honey glaze, sautéed green beans, roasted garlic-parmesan sweet potatoes 25.95

'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 29.95



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 27.95

— SIDES 6.95 —

<i>*Roasted local vegetables*</i>	<i>*Smoked Gouda potato gratin*</i>
<i>Spinach, (*sautéed or creamed)</i>	<i>*Garlic-whipped potato*</i>
<i>*Rice pilaf*</i>	<i>*French fried potato*</i>
<i>Marinated and grilled Portobello mushroom</i>	<i>Foraged mushroom bread pudding</i>
	<i>Savory vegetable bread pudding</i>

*** GLUTEN-FREE ***

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