

# Appetizers

# \*FRIED ARTICHOKE HEARTS\*

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

#### **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 14.95

# \*BAJA-STYLE PRAWN COCKTAIL\*

Citrus, tomato, avocado 12.95



#### \*CREAMY ARTICHOKE\*

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

#### NEW ENGLAND CLAM CHOWDER

With tender clams, oven-roasted sweet corn, bacon, fresh rosemary and potato Cup 8.50

### \*TRADITIONAL AUTUMN VEGETABLE\*

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



#### 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

#### \*FALL HARVEST COBB\*

Chopped Romaine, bacon, egg, apple, pear, Pecans, Cranberries, crumbled goat cheese,
Apple cider & Poppy seed dressing 14.95
Add Jidori chicken breast 4.95

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 30.95 / Children 15.95

#### FILET MIGNON

Char-grilled Angus beef, Smoked Gouda potato gratin, wild mushroom, Cippolini onion ragout and Béarnaise Sauce 60z 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 29.95

#### \*NEW ENGLAND SEA SCALLOPS\*

Caramelized, with lobster infused-whipped potato, garlic-spinach, truffle-scented wild mushroom Sherry cream 34.95

#### \*LOBSTER TAIL\*

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

#### \*LOCAL SAND DABS\*

Lightly dusted with seasoned rice flour, rice pilaf, white wine lemon butter sauce 23.95

#### \*FRESH SWORDFISH\*

Char-grilled and basted with lemon-basil butter, served with sautéed mushrooms and asparagus, warm potato salad, and fresh watercress 29.95

# **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 80z 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 27.95

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







# FRESH-BAKED GIZDICH RANCH PUMPKIN PIE

The traditional favorite with whipped cream garnish 8.50

A la mode with Marianne's Vanilla Bean ice cream 9.50

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)

#### PUMPKIN SPICE BREAD PUDDING

Served with pecans, Rum Raisin sauce, whipped cream and pumpkin spice sugar crystals 9.50

#### \*ICE CREAM SUNDAE\*

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

#### CHOCOLATE MOUSSE CAKE

Devils food cake, Acorn shaped, chocolate cream, Dulce de Leche mousse, covered with Granache, with caramel sauce 9.50

# \*HOUSE-MADE CRANBERRY SORBET\* OR \*CINNAMON ICE CREAM\*

8.50 \* 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

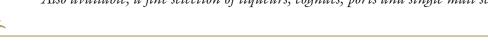
#### HOT APPLE PIE

Tuaca liqueur and hot apple cider 10.00

#### HOT CHOCOLATE

Premium dark chocolate syrup and fresh whipped cream 4.50

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









Celebrating Thanksgiving
Since 1947