

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

Soups

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

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

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

Entrées

'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
6oz 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
8oz 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.

Desserts

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.

Thanksgiving Menu

SHADOWBROOK
RESTAURANT



*Celebrating Thanksgiving
Since 1947*