

## *Desserts*

### **\* CHOCOLATE MELTDOWN \***

*Vanilla 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 OLALLIEBERRY PIE**

*Locally-made with premium Olallieberries 9.50*

*(10.50 A la mode with Vanilla Bean ice cream)*

*Child portion 500. (6.00 A la mode made with Vanilla Bean ice cream)*

### **COCONUT SNOWMAN CAKE**

*(Coconut cake, soaked with rum syrup, salted-caramel filling, coconut mousse and coconut macaron 9.50)*

### **\* HOLIDAY 'THREE' ICE CREAM SAMPLER \***

*House-made Gingerbread, Hazelnut and Chocolate peppermint bark 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*

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

# *Holiday Menu 2018*

**SHADOWBROOK**  
RESTAURANT



*Celebrating Holidays  
Since 1947*

## Appetizers

### \* FRIED ARTICHOKE HEARTS \*

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

### 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 14.95

### 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 7.95

## 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

### \* SEASONAL HARVEST COBB \*

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

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 42.95

### 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 29.95

### \* '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 29.95

### 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, Broccolini and garlic-whipped potato  
Single tail 34.95/Twin tails 59.95

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