

Just Tonight



Appetizers

CRISPY AHI*

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

GF ARTICHOKE HEARTS

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

BAKED CAJUN OYSTERS

Andouille sausage, onion, garlic, Panko, Parmesan, Creole seasoning 13.95

BACON-WRAPPED PRAWNS

Char-grilled with sweet soy glaze; sesame-mustard and pickled ginger-coconut cream sauces
FOUR PRAWNS 9.50 SEVEN PRAWNS 13.95

V GF PORTOBELLO FRIES

Rice flour-crusting; roasted garlic and Buttermilk Ranch (non-vegan) dipping sauces 12.95

SALMON OR AHI "POKE" * 🐟

Sea greens, Bamboo rice, sesame seed topped with avocado and your choice of diced King Salmon or Yellow Fin Tuna 14.95

GF BUFFALO-STYLE CAULIFLOWER

Rice flour-crusting, tossed in Marsala Buffalo sauce, Garlic whipped potato, Blue cheese dip 9.95

GF BAJA-STYLE PRAWN COCKTAIL

Citrus, tomato, avocado 13.95

GF FRIED CALAMARI 🐟

Thai chili, cocktail & tartar sauces 14.95

BAKED BRIE

Delicate pastry, Jalapeño jelly, herbed crostinis 12.95

Soups

CLAM CHOWDER 🐟

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

GF CREAMY ARTICHOKE

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

SOUP DU JOUR

Chef's selected seasonal offering Cup 6.95

Traditional Salads

SHADOWBROOK HOUSE

Baby spinach, mango-chutney vinaigrette, Red Grape tomatoes, candied pecans and three char-grilled bacon-wrapped prawns 14.95

GF 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

GF 'TWO SHRIMPS' LOUIE

Wild-caught Atlantic Bay shrimp & Argentinian Rock shrimp, grape tomato, English cucumber, egg, avocado, Kalamata olive, Iceberg lettuce, house-made Louie dressing
PRE-DINNER PORTION 12.95 ENTRÉE SIZE PORTION 19.95

GF SOUTH COUNTY BOUNTY

From bountiful South Santa Cruz County: Driscoll strawberries, avocado, mixed greens, grated apple, tossed in Rivas honey vinaigrette 11.95

GF AHI NIÇOISE

Lightly-seared peppered tuna, local baby greens, Haricot Vert, boiled egg, Nicoise olive, naturally ripened tomato, herbed red potato & Sherry-Dijon vinaigrette, optional anchovy garnish 18.95

~ Shared salads are subject to \$3.00 split-plate charge ~

🐟 "Best Choice" by the Monterey Bay Aquarium watch list

GF = GLUTEN-FREE V = VEGAN

* 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

GF FRESH SWORDFISH

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

GF NEW ENGLAND SEA SCALLOPS*

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

CAMPANELLE E FRUTTA DEL MARE

Poached scallops, prawns, and whitefish in shellfish sauce with tomato, cream, brandy, over citrus-infused Campanelle pasta with fresh herbs and charred lemon, served with garlic bread 31.95

GF GRILLED SALMON*

With Hollandaise sauce and served on a medley of green beans, new potatoes, cherry tomatoes tossed with a warm tarragon vinaigrette 27.95

GF PAN-SEARED STEELHEAD

Two fresh Steelhead filets seared with lemon, butter and fresh thyme, topped with horseradish yogurt, served with roasted new potatoes, seasonal vegetables and fresh watercress 24.95

GF LOCAL SAND DABS

Lightly dusted with corn flour, rice pilaf, seasonal vegetables, white wine lemon-butter sauce 23.95

LOBSTER TAIL

Butter-poached tail, garlic-whipped potato, broccolini, Champagne Beurre Blanc

SINGLE TAIL 35.95 DOUBLE TAILS 60.95

SURF AND TURF SINGLE TAIL AND 8oz PRIME SIRLOIN 50.95

Vegan

V SOBA NOODLE MEDLEY

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

V KOREAN BBQ BOWL

Tender spiced Tofu, Quinoa, char-grilled vegetables, basted with Korean BBQ sauce, Korean coleslaw tossed in sweet, spicy and tangy dressing 19.95

GF V 'TACO' SALAD

Quinoa, black beans, baby arugula, cherry tomatoes, avocado, cilantro, creamy avocado-lime dressing, crispy tortilla strips, optional fried green tomato garnish (Gluten) 14.95

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We ask out of respect for our other guests that you **TURN OFF** your cell phone

Meat/Game

FILET MIGNON

Char-grilled Angus beef topped with Chef seasoned butter, served with smoked Gouda & Yukon Gold potato gratin, wild mushroom-Cippolini onion ragout
6oz 30.95 / 10oz 43.95

GF BISON SHORT RIB

From Wyoming, slow braised in a coffee-infused beef stock, Jalapeño, tomato, onion and carrot, grilled polenta cake, sautéed baby carrots 28.95

BLACKENED LAMB

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

GF HONEY-GLAZED PORK CHOP

12oz Pork chop, char-grilled, basted with honey glaze, sautéed green beans, roasted garlic-Parmesan Sweet potato 25.95

GF 'THAI'-STYLE GAME HEN

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

OSSO BUCCO

Braised Ultra-premium pork from Salmon-Creek Farms, sautéed spinach with Shiitake mushrooms & house-cured bacon, crispy polenta cake, oven braising juices, pine nut gremolata 29.95

CHÂTEAU PRIME SIRLOIN

Char-grilled, sautéed mushrooms and asparagus, garlic-whipped potato with your choice of Chimichurri or Beurre Rouge sauces 34.95



House Specialties

SLOW-ROASTED ANGUS PRIME RIB

Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus
8oz CUT 28.95 / 12oz CUT 36.95

~ Our Prime Ribs are slow-roasted daily and subject to availability ~

— SIDES — 7.95

GF Sautéed local vegetables
Spinach, (Sautéed or Creamed)

GF Rice pilaf
Marinated and grilled Portobello mushroom
GF Grilled Polenta

Smoked Gouda potato gratin GF
Garlic-whipped potato GF
French Fries GF

Foraged mushroom bread pudding
Savory vegetable bread pudding

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

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