

# 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-cruste; 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-cruste, 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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