

Just Tonight

Appetizers

SEARED AHI *

Wasabi cream, passion fruit,
and soy-tempura dipping sauces 16.95

V GF ARTICHOKE HEARTS

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

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-crust, roasted garlic, and
cilantro-lemon vegan aioli dipping sauces 12.95

GF BUFFALO-STYLE CAULIFLOWER

Rice flour-crust, mild buffalo sauce,
garlic-whipped potato, and blue cheese dip 10.95

AHI POKE *

Sea greens, bamboo rice, sesame seeds,
Avocados, and diced Yellow Fin Tuna 14.95

GF FRIED CALAMARI

Thai chili, Cocktail, and Tartar sauces 15.95

BAKED BRIE

Delicate pastry, jalapeño jelly,
and herbed crostinis 13.95

Soups

CLAM CHOWDER

Tender clams, oven-roasted sweet corn,
bacon, fresh rosemary, and potatoes Cup 8.50

GF CREAMY ARTICHOKE

Hearts of premium artichokes, chicken stock,
leeks, potatoes, and fresh cream Cup 7.95

Salads

SHADOWBROOK HOUSE

Baby spinach, mango-chutney vinaigrette, 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, grape tomatoes, house-cured bacon, garlic croutons,
Danish blue cheese dressing 12.95

GF SHRIMP LOUIE

Wild-caught Atlantic Bay shrimp, grape tomatoes, English cucumber,
boiled egg, avocado, Kalamata olives, iceberg lettuce, and house-made Louie dressing

HALF ORDER 13.95 FULL ORDER 19.95

GF SPRING GREENS & CITRUS

Spring mix, grape fruit, mandarins, goat cheese, watermelon radish,
dried cranberries, and toasted almonds with citrus vinaigrette 13.95

GF AHI NIÇOISE *

Lightly-seared peppered tuna, local baby greens, Haricot Vert, boiled egg, Nicoise olives,
grape tomatoes, herbed red potatoes, and 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 salmon, sea greens, ginger-wasabi, ponzu sauces, miso vinaigrette, julienne vegetables, and sesame seeds 29.95

GF FRESH SWORDFISH

Char-grilled, lemon-basil butter, sautéed seasonal vegetables, rice pilaf, and fresh watercress 29.95

GF NEW ENGLAND SEA SCALLOPS

Caramelized scallops, lobster-infused whipped potato, sautéed spinach, truffle-scented wild mushroom sherry cream 34.95

GF GRILLED SALMON *

Cilantro-lemon hollandaise, medley of green beans, new potatoes, and cherry tomatoes in tarragon vinaigrette 27.95

SHRIMP SCAMPI

Sautéed gulf shrimp, spinach, and tomatoes served over your choice of linguine or tagliatelle pasta 24.95
HALF ORDER OF SCAMPI with 8oz PRIME TOP SIRLOIN 36.95

LOBSTER TAIL

Butter-poached tail, garlic-whipped potato, broccolini, champagne beurre blanc

GF SINGLE TAIL 35.95 GF DOUBLE TAILS 60.95
SURF & TURF: SINGLE TAIL & 8oz PRIME SIRLOIN 55.95

Vegetarian

V SOBA NOODLE MEDLEY

Marinated tofu, soba noodles, shiitake mushrooms, scallions, fresh ginger, garlic, cilantro, and bean sprouts 22.95

BLACK TRUFFLE GNOCCHI

Goat cheese Béchamel, truffle oil, seasonal vegetables 21.95
With 6oz Filet brochettes 33.95

GF STUFFED PORTOBELLO

Stuffed with sautéed seasonal vegetables, topped with mozzarella and parmesan cheeses, and served with a side of seasonal greens 21.95

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

 "Best Choice" by the Monterey Bay Aquarium Seafood Watch List GF = GLUTEN-FREE V = VEGAN
* Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk to foodborne illness

Meat/Game

FILET MIGNON

Char-grilled angus beef, Chef seasoned butter, smoked gouda & Yukon gold potato gratin, wild mushroom-cipollini and onion ragout
6oz 31.95 / 10oz 44.95

BLACKENED LAMB

House-spiced loin of lamb, roasted garlic, beurre rouge, mushroom-bread pudding, orange-honey glazed carrots 33.95

GF HONEY-GLAZED PORK CHOP

12oz pork chop, char-grilled, honey glaze, sautéed green beans, roasted garlic-parmesan sweet potatoes 26.95

FREE-RANGE ROASTED CHICKEN BREAST

Roasted cipollini onions, sautéed red chard, Garlic-whipped potato, and house-made gravy 25.95

OSSO BUCCO

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

PRIME TOP SIRLOIN

Prime char-grilled 8oz steak, garlic-whipped mashed potato, beurre rouge, and sautéed seasonal vegetables 29.95

House Specialties

SLOW-ROASTED ANGUS PRIME RIB

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

BLACKENED PRIME RIB

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

GF Sautéed Local Vegetables

GF Crispy Polenta

GF Rice Pilaf

GF Sautéed Spinach
Creamed Spinach

— SIDES —

7.95

Smoked Gouda Potato Gratin GF

Garlic-Whipped Potato GF

French Fries GF

Mushroom Bread Pudding
Grilled Portobello Mushroom

We ask out of respect for our other guests that you TURN OFF your electronic devices