

Appetizers

V GF ARTICHOKE HEARTS

Deep-fried Castroville baby 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

GF FRIED CALAMARI 🐟

Thai chili, Cocktail, and Tartar sauces 15.95

V GF PORTOBELLO FRIES

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

SEARED AHI * 🐟

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

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

MINISTRONE

Tomato, onion, celery, fennel, bell pepper, zucchini, chicken stock, white beans, and fresh herbs, garnished with Campanelle pasta Cup 6.95

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

GF SPRING GREENS & CITRUS

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

EASTER QUICHE

Baby spinach and Gruyere cheese, mixed green salad, fresh berries tossed in raspberry vinaigrette 16.95

Available until 3 pm

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

GF = GLUTEN-FREE V = VEGAN

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

Entrees

House Specialties

GF SWEET-GLAZED HAM

Lightly smoked ham, gouda potato gratin, grilled asparagus, apple-mustard and ham hock jus 25.95

BLACKENED LAMB

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

SLOW-ROASTED ANGUS PRIME RIB

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

FILET MIGNON

Char-grilled Angus beef, Chef seasoned butter, smoked Gouda and Yukon Gold potato gratin, wild mushroom-Cipollini, and onion ragout
6oz 31.95 / 10oz 44.95

FREE-RANGE

ROASTED CHICKEN BREAST

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

'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 NEW ENGLAND SEA SCALLOPS *

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

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

~ 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

Desserts

COCONUT WHIPPED CREAM CAKE

Vanilla chiffon cake soaked with coconut rum syrup, and filled with mango guava cream and coconut cream.

Served with coconut macaroon crumbles and egg shaped chocolate 9.95

GIZDICH RANCH BERRY PIE

Served with Marianne's Vanilla Bean ice cream 9.95

GF CHOCOLATE MELTDOWN

Molten cake with fresh Marianne's vanilla bean ice cream 11.50

JACK DANIEL'S MUD PIE

Coffee-crunch ice cream pie with whiskey-chocolate sauce 11.50

CARROT CAKE

Old fashioned carrot cake with pineapple, raisins, pecans and a hint of orange zest with cream cheese frosting.

Served with pineapple compote. 11.50

GF ICE CREAM SUNDAE

Hot chocolate sauce, Marianne's Vanilla Bean ice cream, whipped cream, and a cherry 9.95

V GF HOUSE MADE SORBET 9.95

Beverages

COFFEE AMERICANO STYLE 4.50

FRENCH PRESS COFFEE 6.50

ESPRESSO Single 4.50 / Double 6.00

CAPPUCCINO Single 6.00 / Double 7.50

PREMIUM HOT TEA Selection of Tea Forte specialty teas 5.00

PREMIUM CHAI David Rio Chai made with Madagascar Vanilla 5.00

HOT CHOCOLATE Premium dark chocolate and fresh whipped cream 4.50

HOT APPLE PIE Tuaca liqueur and hot apple cider 12.00

MIMMOSA With holiday "spirits" 9.50 Alcohol free 4.00

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Also available, a fine selection of liqueurs, cognacs, ports, and scotches

Holiday Menu

SHADOWBROOK
RESTAURANT



Since 1947