



Appetizers

- *  **SEARED AHI**
Wasabi cream, passion fruit, soy 16.95
- V GF* **ARTICHOKE HEARTS**
Cilantro-lemon vegan aioli 12.95
- BAKED BRIE**
Jalapeño jelly, herbed crostini 13.95
- GF*  **FRIED CALAMARI**
Thai chili, Cocktail, Tartar 15.95
- BACON-WRAPPED PRAWNS**
FOUR PRAWNS 9.50 SEVEN PRAWNS 13.95

Soups

- GF* **CREAMY ARTICHOKE**
Castroville artichokes, chicken stock 7.95
-  **CLAM CHOWDER**
Tender clams, bacon, fresh cream 8.95

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 Parmigiano-Reggiano, garlic croutons:
optional anchovy garnish 11.95

- B.L.T.**
House-cured bacon, baby iceberg lettuce, grape tomatoes,
garlic croutons, Danish blue cheese dressing 12.95

- GF* **AHI NIÇOISE ***
Lightly-seared blackened tuna, local baby greens, Haricot Vert,
boiled egg, Niçoise olives, grape tomatoes, herbed red potatoes, Sherry-Dijon vinaigrette 18.95

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

Just Tonight

- SHRIMP SCAMPI**
Sautéed gulf shrimp, spinach, and tomatoes 26.95
HALF ORDER OF SCAMPI with 8oz PRIME TOP SIRLOIN 36.95

- LOCAL ROCKFISH**
Fresh pineapple salsa, carrot purée,
sautéed Yukon gold potatoes, and leeks 19.95

- GRILLED ANGUS RIBEYE STEAK**
Marinated, fourteen ounce steak; Texas style potato salad,
grilled corn, chipotle barbecue sauce 38.95

4 % Surcharge is added to each guest check to be distributed to hourly team members who do not directly receive tips, but who helped create your experience today. Any remainder will be applied to employee benefits.

~ All entrées are subject to a \$5.00 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

Vegetarian

✓ SOBA NOODLE MEDLEY

Marinated tofu, ginger broth, shiitake mushrooms 22.95

BLACK TRUFFLE GNOCCHI

Goat cheese Béchamel, truffle oil, seasonal vegetables 21.95

With 6oz Filet brochettes 33.95

Seafood

'PACIFIC RIM' SALMON * 🐟

Certified sustainably raised and organically fed salmon 29.95

GF FRESH SWORDFISH 🐟

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

GF NEW ENGLAND SEA SCALLOPS 🐟

Sautéed spinach, whipped potatoes, mushroom sherry cream 34.95

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

Meat/Game

FILET MIGNON

Chef's seasoned butter, potatoes au gratin, mushroom ragout

6oz 31.95 / 10oz 46.95

BLACKENED LAMB

Citrus-glazed carrots, mushroom bread pudding, beurre rouge 33.95

GF HONEY-GLAZED PORK CHOP

Sautéed green beans, roasted sweet potatoes 26.95

PASTURE RANGE CHICKEN

Skin-on breast, garlic-whipped potato, herb gravy, seasonal vegetables 25.95

House Specialties

SLOW-ROASTED ANGUS PRIME RIB

~ OR ~

SLOW-ROASTED BLACKENED PRIME RIB

Garlic-whipped potato, creamed spinach, horseradish cream, cabernet jus

8oz CUT 28.95 / 12oz CUT 36.95

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

GF Sautéed Local Vegetables

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

🐟 "Best Choice" by the Monterey Bay Aquarium Seafood Watch List GF = GLUTEN-FREE ✓ = VEGAN

* Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk to foodborne illness