

## Appetizers

### FRESH BAKED PRETZEL

Sweet-hot mustard and nacho cheese 5.95

### GF MARINATED OLIVES

Chef's blend of favorite Italian varieties 7.95

### GF HOUSE-MADE POTATO CHIPS

Maui onion dip or mint-yogurt tzatziki 6.95  
with both sauces 7.95

### TENDER WILD BOAR RIBS

Sherry barbecue sauce, cabbage slaw 13.95

### \* SEARED AHI

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

### BACON-WRAPPED PRAWNS

FOUR PRAWNS 9.50 SEVEN PRAWNS 13.95

### BAKED BRIE

Delicate pastry, jalapeño jelly, herbed crostinis 13.95

## Salads

### SHADOWBROOK HOUSE

Baby spinach, mango-chutney vinaigrette, and  
three char-grilled bacon-wrapped prawns 14.95  
GF WITHOUT PRAWNS 11.95

### CAESAR \*

Little gem lettuce, Parmigiano-Reggiano,  
garlic croutons: optional anchovies 11.95

### B.L.T.

Baby iceberg lettuce, house-cured bacon,  
grape tomatoes, blue cheese dressing 12.95

### GF AHI NIÇOISE \*

Lightly-seared blackened tuna, local greens,  
Nicoise olives, Sherry-Dijon vinaigrette 18.95

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

\* CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK TO FOODBORNE ILLNESS

## Soups

### CLAM CHOWDER

Tender clams, bacon, fresh cream 8.95  
(Four servings for take-out available 29.95)

### GF CREAMY ARTICHOKE

Castroville artichokes, chicken stock 7.95  
(Four servings for take-out available 28.95)

## Pizzas

### THE SICILIAN

Ground Italian sausage, caramelized onions,  
garlic, chili flakes, and Mozzarella 14.95

### CORRALITOS

House-cured bacon, Granny Smith apples,  
Mozzarella, and Gruyère cheeses 16.95

### CASTROVILLE

Artichoke hearts, Gruyère, Parmesan 15.95  
With roasted chicken 17.95

### MARGHERITA

Mozzarella, Basil, tomatoes 14.95

CHEESE 14.95

PEPPERONI 14.95

MARGHERITA 14.95

Add extra topping  
1.50 each

(GLUTEN-FREE DOUGH AVAILABLE FOR ALL PIZZAS)

## Sandwiches

Choice of coleslaw, House-made potato chips  
or mixed green salad

### HOUSE BURGER

House-ground all beef 14.95  
Add bacon jam 1.50 / Add cheese 1.50

### STEAK SANDWICH

Brie, watercress aioli, bacon jam,  
served on a Francese roll 15.95

### FRIED CHICKEN

Herbed mayo, crunchy slaw,  
bread & butter pickles, served on a potato bun 13.95

 "Best Choice" by the Monterey Bay Aquarium watch list

GF = GLUTEN-FREE V = VEGAN

## Entrees

### ✓ SOBA NOODLE MEDLEY

Marinated tofu, Soba noodles,  
fresh vegetables 22.95

### BLACK TRUFFLE GNOCCHI

Goat cheese Béchamel, truffle oil,  
seasonal vegetables 21.95

### 'PACIFIC RIM' SALMON \* 🐟

Certified sustainably raised  
and organically fed 29.95

### BLACKENED SHRIMP MAC & CHEESE

Campanelle pasta, three cheese Béchamel,  
blackened shrimp, herbed-garlic crouton crust 19.95  
Just Mac & Cheese 13.95

### 6oz FILET MIGNON

Chef's seasoned butter, fingerling potatoes,  
small green salad 31.95

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

GF Sautéed Spinach

GF Rice Pilaf

GF French Fries

GF Garlic-Whipped Potato

Mushroom Bread Pudding

GF Smoked Gouda Potato Gratin

### SIDES

– & –

### ADD-ONS

7.95

### HOUSE-MADE CHOCOLATE TRUFFLES

With Guittard Chocolate (for here or to-go) 2.95

*Cocktails, Beers &  
Wines are also  
available To Go!*

GF = GLUTEN-FREE ✓ = VEGAN

## SHADOWBROOK RESTAURANT



*Since 1947*

### Rock Room Pizza Bar Menu

Available in bar patio & lounge  
Noon – 4 pm

### Available as To-Go

Noon – 8 pm

★  
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.  
★