

Appetizers

V GF ARTICHOKE HEARTS

Deep-fried baby Castroville artichokes,
Cilantro-lemon aioli 12.95

BACON-WRAPPED PRAWNS

Char-grilled with sweet soy glaze, Sesame-mustard, and
ginger-coconut cream sauces

FOUR PRAWNS 9.50 **SEVEN PRAWNS** 13.95

GF FRIED CALAMARI

Thai chili, Cocktail, and Tartar sauces 15.95

BAKED BRIE

Delicate pastry, Jalapeño jelly, and herbed crostinis 13.95

SEARED AHI *

Wasabi cream, Passion Fruit, soy sauce 16.95

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

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 ~

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.

GF = GLUTEN-FREE V = VEGAN

 "Best Choice" by the Monterey Bay Aquarium watch list

Entrees

TRADITIONAL TURKEY DINNER

Diessel Family Ranch oven-roasted breast and thigh, cranberry-orange relish,
Bourbon-Pecan dressing, garlic-whipped potato, and traditional gravy 31.95

FILET MIGNON

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

BLACKENED LAMB

House-spiced loin of lamb, roasted garlic, Beurre Rouge,
mushroom-bread pudding, and orange-honey glazed carrots 33.95

'PACIFIC RIM' SALMON *

~ AS FEATURED IN BON APPETIT MAGAZINE ~
Certified sustainably raised and organically fed;
Sea greens, Ginger-wasabi and Ponzu sauces 29.95

GF NEW ENGLAND SEA SCALLOPS *

Caramelized, lobster infused-whipped potato,
sautéed spinach, and truffle-scented wild mushroom-Sherry cream 35.95

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

GF FRESH SWORDFISH

Char-grilled and basted with lemon-basil butter,
served with sautéed seasonal vegetables,
warm New Potato salad, and fresh watercress 29.95

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

SLOW-ROASTED ANGUS PRIME RIB

~ OR ~

SLOW-ROASTED BLACKENED 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 ~

~ 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

~ GIZDICH RANCH PIES ~

PUMPKIN PIE

Served with Marianne's Vanilla Bean ice cream 8.95

APPLE PIE

Served with Marianne's Vanilla Bean ice cream 9.95

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ORANGE ROLL BREAD PUDDING

Made with our in-house orange rolls and brioche,
With coconut, apricot jam.

Served with Grand Marnier crème anglais,
Coconut macaron crumbles and whipped cream 9.95

HOUSE MADE PUMPKIN CHEESECAKE

Pumpkin cheesecake with a gram cracker crust,
Topped with apple cider jelly and caramelized apples 9.95

GF ICE CREAM SUNDAE

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

VGF CRANBERRY-ORANGE SORBET 9.95

GF CINNAMON ICE CREAM 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 BUTTERED RUM A classic holiday libation 9.50

HOT APPLE PIE Tuaca liqueur and hot apple cider 12.00

HOT CHOCOLATE Premium dark chocolate and fresh whipped cream 4.50

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

Thanksgiving Menu

SHADOWBROOK
RESTAURANT



*Celebrating Thanksgiving
Since 1947*