

## Appetizers

### BAKED BRIE

Delicate pastry, Jalapeño jelly, and herbed crostinis 13.95

### BACON-WRAPPED PRAWNS

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

**FOUR PRAWNS** 9.50    **SEVEN PRAWNS** 13.95

### 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 8.95

### 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.

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 19.95

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

A 4% surcharge is added to all food and beverage purchases to compensate in part for Covid related expenses and costs including but not limited to mandated reduction of seating, extended hours of operation, including overtime premiums. We also provide a premium health insurance program to all our employees..

GF = GLUTEN-FREE    V = VEGAN

 "Best Choice" by the Monterey Bay Aquarium watch list

## Entrees

### GF SLOW-BAKED HAM

Glazed with Dijon, brown sugar, and whiskey with apple-mustard Gouda & potato gratin, winter vegetable and ham hock jus 29.95

### FILET MIGNON

Char-grilled Angus beef, Chef seasoned butter, smoked Gouda & Yukon Gold potato gratin, wild mushroom-Cippolini onion ragout

**6oz** 31.95 / **10oz** 46.95

### CHICKEN PARMIGIANA

Lightly breaded and pan-fried, Baked with House Made Marinara, Parmesan Béchamel sauce, served over fresh Linguini pasta 26.95

### '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

### 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** 39.95

~ 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*

### **HOUSE MADE PECAN PIE**

*Served with Rum raisin ice cream 10.95*

### **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*

### **GF CRÈME BRÛLÉE**

*With Italian Amaretti cookie 10.95*

### **GF CHOCOLATE MELTDOWN**

*Molten cake with Marianne's Vanilla Bean ice cream 11.50*

## *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

**HOLIDAY EGGNOG** With holiday "spirits" 11.95 / Alcohol free 5.00

**HOT BUTTERED RUM** A classic holiday libation 9.50

**HOT APPLE PIE** Tuaca liqueur and hot apple cider 12.00

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

# *Holiday Menu*

**SHADOWBROOK**  
RESTAURANT



*Since 1947*