

Appetizers

- * 🐟 **SEARED AHI**
Wasabi cream, passion fruit, soy 17.95
- V GF **ARTICHOKE HEARTS**
Cilantro-lemon vegan aioli 14.95
- BAKED BRIE**
Jalapeño jelly, herbed crostini 15.95
- GF 🐟 **FRIED CALAMARI**
Thai chili, Cocktail, Tartar 17.95
- BACON-WRAPPED PRAWNS**
FOUR PRAWNS 10.50 SEVEN PRAWNS 14.95
- * 🐟 **AHI POKE**
Diced Yellow Fin Tuna, Sea Greens, bamboo rice,
sesame seeds, topped with Avocado 15.95

Soups

- GF **CREAMY ARTICHOKE**
Hearts of premium artichokes, chicken stock,
leeks, potatoes, and fresh cream 8.95
- 🐟 **CLAM CHOWDER**
Tender clams, oven-roasted sweet corn, bacon,
fresh rosemary, and potatoes 9.95

Salads

SHADOWBROOK HOUSE

Baby spinach, mango-chutney vinaigrette, grape tomatoes, candied pecans,
and three char-grilled bacon-wrapped prawns 15.95

◆ GF WITHOUT PRAWNS 12.95

CAESAR *

Little gem lettuce, shaved Parmigiano-Reggiano, garlic croutons:
optional anchovy garnish 12.95

B.L.T.

House-cured bacon, baby iceberg lettuce, grape tomatoes,
garlic croutons, Danish blue cheese dressing 13.95

GF AHI NIÇOISE * 🐟

Lightly-seared blackened tuna, local baby greens, Haricot Vert,
boiled egg, Niçoise olives, grape tomatoes, herbed red potatoes, Sherry-Dijon vinaigrette 20.95

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

Just Tonight

OSSO BUCCO

Braised Ultra-premium Salmon Creek Farms pork,
sautéed spinach with Shiitake mushrooms & house-cured bacon,
crispy polenta cake, oven braising juices, pine nut gremolata 29.95

SHRIMP SCAMPI

Sautéed gulf shrimp, spinach, and tomatoes 26.95

◆ **HALF ORDER OF SCAMPI with 8oz PRIME TOP SIRLOIN** 39.95

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..

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

Vegetarian

V SOBA NOODLE MEDLEY

Marinated tofu, ginger broth, shiitake mushrooms 22.95

BLACK TRUFFLE GNOCCHI

Goat cheese Béchamel, truffle oil, seasonal vegetables 23.95

◆ With 6oz Filet brochettes 39.95

Seafood

'PACIFIC RIM' SALMON * 🐟

~ AS FEATURED IN BON APPETIT MAGAZINE ~

Certified sustainably raised and organically fed;
Sea greens, Ginger-wasabi and Ponzu sauces 32.95

GF NEW ENGLAND SEA SCALLOPS 🐟

Sautéed spinach, whipped potatoes, mushroom sherry cream 36.95

GF FRESH SWORDFISH 🐟

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

LOBSTER TAIL

Butter-poached 8 oz tail, garlic-whipped potato, broccolini, champagne beurre blanc

GF SINGLE TAIL 39.95 GF DOUBLE TAILS 69.95

◆ SURF & TURF: SINGLE TAIL & 8oz PRIME SIRLOIN 55.95

Meat/Game

FILET MIGNON

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

6oz 33.95 / 10oz 46.95

BLACKENED LAMB

Citrus-glazed carrots, mushroom bread pudding, beurre rouge 34.95

CHICKEN PARMIGIANA

Lightly breaded and pan-fried, Baked with House Made Marinara,
Parmesan Béchamel sauce, served over fresh Linguine pasta 27.95

House Specialties

SLOW-ROASTED ANGUS PRIME RIB

~ OR ~

SLOW-ROASTED BLACKENED PRIME RIB

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

8oz CUT 31.95 / 12oz CUT 39.95

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

GF Sautéed Local Vegetables

GF Sautéed Spinach

GF Rice Pilaf

Creamed Spinach

— SIDES —

8.95

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 V = VEGAN

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