

Just Tonight

Appetizers

SEARED AHI * 🐟

Wasabi cream, passion fruit, and soy-tempura dipping sauces 18.95

AHI POKE * 🐟

Diced Yellow Fin Tuna, Sea Greens, bamboo rice, sesame seeds, topped with Avocado 17.95

BACON-WRAPPED PRAWNS

FOUR PRAWNS 11.50 SEVEN PRAWNS 16.50

GF FRIED CALAMARI 🐟

Thai chili, Cocktail, and Tartar sauces 17.95

V GF ARTICHOKE HEARTS

Deep fried served with cilantro-lemon vegan aioli 14.95

BAKED BRIE

Delicate pastry, jalapeño jelly, and herbed crostinis 15.95

Soup

CLAM CHOWDER 🐟

Tender clams, oven-roasted sweet corn, bacon, fresh rosemary, and potatoes Cup 10.95

GF CREAMY ARTICHOKE

Hearts of premium artichokes, chicken stock, leeks, potatoes, and fresh cream Cup 9.95

Salads

SHADOWBROOK HOUSE

Baby spinach, mango-chutney vinaigrette, grape tomatoes, candied pecans, and two char-grilled bacon-wrapped prawns 17.95
♦ GF Without Prawns 12.95

CAESAR *

Romaine lettuce, shaved Parmigiano-Reggiano, garlic croutons optional anchovy garnish 13.95

B.L.T.

House-cured bacon, baby iceberg lettuce, grape tomatoes, garlic croutons, Danish blue cheese dressing 14.95

GF AHI NIÇOISE * 🐟

Lightly-seared blackened tuna, local baby greens, Haricot Vert, boiled egg, Niçoise olives, grape tomatoes, herbed red potatoes, Sherry-Dijon vinaigrette 22.95

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..

~ Shared salads are subject to \$3.00 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

Seafood

'PACIFIC RIM' SALMON *

~ As Featured in Bon Appetit Magazine ~
Certified sustainably raised and organically fed;
Sea greens, Ginger-wasabi and Ponzu sauces 34.95

GF FRESH SWORDFISH

Char-grilled, lemon-basil butter,
sautéed seasonal vegetables,
rice pilaf 31.95

GF NEW ENGLAND SEA SCALLOPS

Sautéed spinach, whipped potatoes,
mushroom sherry cream 39.95

SHRIMP SCAMPI

Sautéed gulf shrimp, spinach, and tomatoes
served over linguine pasta 27.95
HALF ORDER OF SCAMPI with 6oz PRIME TOP SIRLOIN 39.95

Vegetarian

v SOBA NOODLE MEDLEY

Marinated tofu, ginger broth,
shiitake mushrooms 22.95

BLACK TRUFFLE GNOCCHI

Goat cheese Béchamel, truffle oil,
seasonal vegetables 25.95

◆ With 6oz Filet brochettes 39.95

 "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

Meat/Game

RTK G" CHATEAU" UKTNQK

Char-grilled angus beef, Chef seasoned butter, smoked gouda &
Yukon gold potato gratin, wild mushroom-cipollini and onion ragout
6oz 28.95 / 10oz 39.95

CHICKEN PARMIGIANA

Lightly breaded and pan-fried, Baked with Parmesan-Béchamel sauce,
served over fresh Linguine pasta with a House-Made Marinara 28.95

OSSO BUCCO

Braised Ultra-premium pork, sautéed spinach with Shiitake mushrooms
& house-cured bacon, crispy polenta cake, oven braising juices,
garnished with a pine nut gremolata 31.95

HONEY GLAZED PORK CHOP

12oz pork chop, char-grilled, honey glaze, sautéed green beans,
roasted garlic-parmesan sweet potatoes 29.95

House Specialties

SLOW-ROASTED ANGUS PRIME RIB

~ OR ~

SLOW-ROASTED BLACKENED PRIME RIB

Garlic-whipped potato, creamed spinach, horseradish cream, cabernet jus
8oz CUT 33.95 / 12oz CUT 41.95

GF Sautéed Local Vegetables
GF Crispy Polenta
GF Rice Pilaf
GF Sautéed Spinach
Creamed Spinach

— SIDES —
8.95

Smoked Gouda Potato Gratin GF
Garlic-Whipped Potato GF
French Fries GF
Mushroom Bread Pudding

We ask out of respect for our other guests that you SILENCE your electronic devices