

Just Tonight

Appetizers

SEARED AHI *

Yellow Fin Tuna, Wasabi cream, Passion fruit, and soy-tempura dipping sauces 18.95

AHI POKE *

Diced Yellow Fin Tuna, Seagreens, Bamboo rice, Sesame seeds; topped with avocado 17.95

BACON-WRAPPED PRAWNS

Four char-grilled with sweet soy glaze, Sesame-mustard and pickled ginger-coconut cream sauces 11.50

◆ SEVEN PRAWNS 16.50

GF FRIED CALAMARI

Thai-chili, Cocktail, and Tartar sauces 17.95

V & GF ARTICHOKE HEARTS

Deep-fried baby artichokes; served with a vegan cilantro-lemon aioli 14.95

BAKED BRIE

Delicate pastry, mild Jalapeño jelly, and herbed Crostini 15.95

Soups

CLAM CHOWDER

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

GF CREAMY ARTICHOKE

Puréed hearts of premium artichokes, chicken stock, leeks, potatoes, 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 PRAWN 12.95

CAESAR *

Romaine, shaved Parmigiano-Reggiano, garlic croutons 14.95

◆ OPTIONAL ANCHOVY GARNISH

B. L.T.

House-cured bacon, baby Iceberg lettuce, Grape tomatoes, garlic croutons, Danish blue cheese dressing 15.95

GF AHI NIÇOISE *

Lightly-seared seasoned tuna, local baby greens, Divina tomatoes, green beans, boiled egg, Niçoise olives, Grape tomatoes, herbed Red Potatoes, Sherry-Dijon vinaigrette 22.95

~ 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 both past and present Covid-related expenses and costs, including but not limited to 8-months of closure, mandated reduction of seating, and lengthier hours of operation, including resulting overtime wages. In addition, and to maintain a healthy and sanitary work environment with today's health challenges, we also offer premium, low-deductible medical, dental, and life-insurance benefits to all our employees who work 20+/hrs. week; and TeleDoc health benefits to all those who work less than 20/hrs. at no employee cost.

 "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;
 Seagreens, Ginger-Wasabi and Ponzu sauces 34.95

GF FRESH PACIFIC MAHI MAHI

Coconut rice, seasonal vegetables, tropical salsa,
 roasted Red Bell Pepper purée 27.95

GF NEW ENGLAND SEA SCALLOPS *

Sautéed spinach, garlic whipped potatoes,
 mushroom-sherry cream 44.95

SHRIMP SCAMPI

Sautéed Gulf shrimp, spinach, Divina tomatoes,
 served over fresh Linguine 27.95

◆ HALF ORDER WITH 6oz PRIME TOP SIRLOIN 39.95

Vegetarian

V & GF VEGETABLE STUFFED PORTABELLA MUSHROOM

Roasted Portabella stuffed with Quinoa, grilled
 seasonal vegetables, seared tofu;
 topped with roasted Red Bell Pepper
 purée and Arugula 24.95

◆ ADD SHREDDED MOZZARELLA 2.25

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 MIGNON BROCHETTES 42.95

◆ ADD A VEGETABLE KEBAB TO ANY ENTREE 8.95

~ Shared entrees are subject to \$6.00 split plate charge ~

 "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

BUTCHER'S FILET

Char-grilled Angus beef; served over Pomme purée, demi-glace;
 sautéed Burst cherry tomatoes-bacon-Brussel sprouts 42.95

"CHATEAU CUT" PRIME TOP-UKT NQK

Char-grilled Angus steak, Chef's seasoned butter, smoked Gouda &
 Yukon Gold potato gratin, wild mushroom-Cipollini ragout
 ◆ 6oz 29.95 / ◆ 10oz 39.95

CHICKEN PARMIGIANA

Lightly breaded and pan-fried, baked with Parmesan-Béchamel sauce,
 served over fresh Linguine with 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, BONE-IN PORK CHOP

14oz chop, char-grilled, honey glaze, sautéed green beans and
 Divina tomatoes, roasted garlic-parmesan Sweet potatoes 29.95

House Specialties

SLOW-ROASTED ANGUS PRIME RIB

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

◆ 8oz 33.95 / ◆ 12oz 41.95

SLOW-ROASTED AND BLACKENED PRIME RIB

Our classic Prime Rib placed in blackened spices and pan-seared

◆ 8oz 33.95 / ◆ 12oz 41.95

GF Sautéed Local Vegetables

GF Crispy Polenta

GF Coconut Rice

GF Sautéed Spinach

Creamed Spinach

— SIDES —

8.95

Mushroom Bread Pudding

Smoked Gouda Potato Gratin GF

Garlic-Whipped Potato GF

French Fries GF

Vegetable Kebab GF

Bacon Brussel Sprouts GF

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