

# 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 18.95

### BACON-WRAPPED PRAWNS

Four char-grilled with sweet soy glaze,  
sesame-mustard and pickled ginger-coconut  
cream sauces 12.50

◆ SEVEN PRAWNS 17.50

### GF FRIED CALAMARI 🐟

Thai-Chili, Cocktail, and Tartar sauces 17.95

### BAKED BRIE

Delicate pastry, mild Jalapeño Jelly,  
and herbed Crostini 15.95

### V & GF ARTICHOKE HEARTS

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

## Soups

### CLAM CHOWDER 🐟

Tender clams, oven-roasted sweet corn,  
bacon, fresh rosemary, diced potatoes  
Cup 11.95

### 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 13.95

### CAESAR \*

Romaine, shaved Parmigiano-Reggiano, garlic croutons 14.95

◆ OPTIONAL ANCHOVY GARNISH

### B.L.T. SALAD

Baby Iceberg Lettuce, Grape Tomatoes, bacon, 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 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 Tagliatelle Pasta 29.95

◆ HALF ORDER WITH 6oz PRIME TOP SIRLOIN 39.95

### LOBSTER TAIL

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

◆ SINGLE TAIL 49.95 / ◆ SINGLE TAIL & 6oz SIRLOIN 69.95

## Vegetarian

### BLACK TRUFFLE GNOCCHI

Goat Cheese Béchamel, truffle oil,  
seasonal vegetables 27.95

◆ WITH 6oz FILET MIGNON BROCHETTES 45.95

### V & GF GRILLED VEGETABLE MEDLEY

Grilled seasonal vegetables, served over Coconut Rice topped  
with fried tofu and vegan Chipotle Aioli 24.95

### V SOBA NOODLE BOWL

Marinated tofu, ginger broth,  
Shiitake Mushrooms 23.95

◆ V & GF 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;  
medley of Burst Cherry Tomatoes, bacon, Brussel Sprouts 44.95

### "CHATEAU CUT" PRIME TOP-UKTNQK

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, topped with fresh Mozzarella  
and house-made tomato sauce, served over  
fresh Linguine with Sorrentina sauce 28.95

### OSSO BUCCO

Braised ultra-premium pork, sautéed spinach with Shiitake  
Mushrooms & bacon, crispy polenta cake, oven braising  
juices; garnished with a Pine Nut gremolata 33.95

### 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 34.95 / ◆ 12oz 44.95

### SLOW-ROASTED AND BLACKENED PRIME RIB

Our classic Prime Rib Pan-seared in blackened spices  
◆ 8oz 34.95 / ◆ 12oz 44.95

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 V & GF

Vegetable Kebab V & GF

Bacon Brussel Sprouts GF

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