

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 19.95

BACON-WRAPPED PRAWNS

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

◆ SEVEN PRAWNS 18.95

GF CALAMARI RINGS

Thai-Chili, Cocktail, and Tartar sauces 17.95

V & GF ARTICHOKE HEARTS

Deep-fried baby artichokes;
vegan cilantro-lemon aioli 14.95

BAKED BRIE

Delicate pastry, mild Jalapeño Jelly,
and herbed Crostini 16.95

Soups

CLAM CHOWDER

Tender clams, oven-roasted sweet corn,
bacon, fresh rosemary, diced potatoes
Cup 12.50

GF CREAMY ARTICHOKE

Puréed hearts of premium artichokes, chicken
stock, leeks, potatoes, fresh cream
Cup 10.50

Salads

SHADOWBROOK HOUSE

Baby spinach, mango-chutney vinaigrette, Grape Tomatoes,
candied pecans, and two char-grilled, bacon-wrapped prawns 18.95

◆ GF WITHOUT PRAWNS 14.95

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 23.95

~ 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 past-related expenses and costs and significant weeks of closure. Additionally to
maintain a healthy and sanitary work environment amongst today's health challenges, we 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 ~

With sea greens, julienne vegetables, Ginger-Wasabi and Ponzu sauces 34.95

GF GRILLED SALMON *

With Hollandaise, roasted red potato, green beans, cherry tomato and basil in a tarragon vinaigrette 36.95

GF NEW ENGLAND SEA SCALLOPS *

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

SHRIMP SCAMPI

Sautéed Gulf Shrimp, spinach, Divina Tomatoes, tossed with fresh Linguine Pasta 31.95

◆ HALF ORDER WITH 6oz PRIME TOP SIRLOIN 42.95

GF GRILLED KAMPACHI

Mild tropical fish, basil rice, sauteed spinach, white Balsamic beurre blanc 34.95

8oz 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, Trumpet mushrooms 29.95

◆ WITH 6oz FILET MIGNON BROCHETTES 51.95

V & GF GRILLED VEGETABLE MEDLEY

Grilled seasonal vegetables, served over Coconut Rice topped with fried tofu and vegan Chipotle Aioli 25.95

V & GF VEGETABLE TERRINE

Grilled local vegetables layered with house made marinara, garlic and herb roasted potatoes 25.95

◆ 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 medallions of Angus Beef; demi-glace, Pomme purée; medley of Burst Cherry Tomatoes, bacon, Brussels Sprouts 46.95

"CHATEAU CUT" PRIME TOP-UKT NQK

Char-grilled Angus steak topped with Chimichurri, smoked Gouda & Yukon Gold Potato gratin, sautéed seasonal vegetables, roasted bell pepper purée

◆ 6oz 31.95 / ◆ 10oz 42.95

COQ AU VIN

Jidori chicken leg and thigh braised in red wine, caramelized onions, Cremini mushrooms, bacon lardons, garlic whipped mashed potatoes 28.95

BLACKENED LAMB

House spiced loin of lamb, roasted garlic, beurre rouge, mushroom bread pudding, Citrus glazed carrots 34.95

OSSO BUCO

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

HONEY GLAZED, BONE-IN PORK CHOP

12oz chop, char-grilled, apple compote, 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 35.95 / ◆ 12oz 46.95

SLOW-ROASTED AND BLACKENED PRIME RIB

Our classic Prime Rib Pan-seared in blackening spices
Garlic-whipped potato, creamed spinach, horseradish cream, Cabernet jus

◆ 8oz 35.95 / ◆ 12oz 46.95

GF Sautéed Local Vegetables

GF Crispy Polenta

GF Coconut Rice

GF Sautéed Spinach

GF Basil Rice

— SIDES —

8.95

GF Sautéed Trumpet Mushrooms

Creamed Spinach

Mushroom Bread Pudding

Smoked Gouda Potato Gratin GF

Garlic-Whipped Potato GF

Bacon Brussels Sprouts GF

French Fries V & GF

Vegetable Kebab V & GF

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