

# 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

### BAKED BRIE

Delicate pastry, mild Jalapeño Jelly,  
and herbed Crostini 16.95

### V & GF ARTICHOKE HEARTS

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

## 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 ~

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## 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

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