

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,
Jasmine Rice, Sesame Seeds;
topped with avocado 19.95

BACON-WRAPPED PRAWNS

Char-grilled with sweet soy glaze;
sesame-mustard and pickled ginger-coconut
cream sauces

◆ **FOUR** ~ 12.50 ◆ **SEVEN** ~ 18.95

CALAMARI RINGS GF

Thai-Chili, Cocktail, and Tartar sauces 17.95

BAKED BRIE

Delicate pastry, mild Jalapeño Jelly,
and herbed Crostini 16.95

ARTICHOKE HEARTS V & GF

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

BUFFALO CAULIFLOWER

Crispy fried florets, Buffalo sauce,
bleu cheese dressing, garam masala 17.95

Soups

CLAM CHOWDER

Tender clams, oven-roasted sweet corn,
bacon, fresh rosemary, diced potatoes
Cup 12.95

CREAMY ARTICHOKE GF

Puréed hearts of premium artichokes, chicken
stock, leeks, potatoes, fresh cream
Cup 10.95

Salads

SHADOWBROOK HOUSE

Baby spinach, mango-chutney vinaigrette, Grape Tomatoes,
candied pecans, and two char-grilled, bacon-wrapped prawns 19.50

◆ **WITHOUT PRAWNS** 14.95 GF

CAESAR *

Romaine, shaved Parmigiano-Reggiano, garlic croutons 14.95

◆ **OPTIONAL ANCHOVY GARNISH**

B.L.T. SALAD

Baby Iceberg, Grape Tomatoes, bacon, garlic croutons,
Danish Blue Cheese dressing 15.95

AHI NIÇOISE * GF

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

Executive Chef: Michael Cameron



Sous-Chef: Oscar De La Rosa
Sous-Chef: Matthew Bos

Seafood

'PACIFIC RIM' SALMON *

~ As Featured in Bon Appetit Magazine ~

Sea greens, julienne vegetables, Ginger-Wasabi and Ponzu sauces 34.95

NEW ENGLAND SEA SCALLOPS * GF

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

SHRIMP SCAMPI

Sautéed Gulf Shrimp, spinach, Divina Tomatoes,
served over fresh Linguine Pasta 31.95

◆ **HALF ORDER WITH 6oz PRIME TOP SIRLOIN** 43.95

TRADITIONAL GRILLED SALMON * GF

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

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

GRILLED VEGETABLE MEDLEY V & GF

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

RISOTTO VERDI GF

Asparagus, spring peas, Parmigiano Reggiano,
fresh herbs 26.95

◆ **WITH 6oz CHICKEN BREAST** 37.95

◆ **ADD A VEGETABLE 'KEBAB' TO ANY ENTREE** 8.95 ~ V & GF

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; sautéed local mushrooms,
potatoes gratin, Baker's bacon lardons, red wine demiglace 46.95

"CHATEAU CUT" PRIME TOP-SIRLOIN

Char-grilled Angus steak, garlic whipped potato, Shiitake mushroom,
sautéed spinach, Baker's bacon, chef's butter

◆ **6oz** 31.95 / ◆ **10oz** 42.95

CHICKEN ROULADE

Chicken breast stuffed with Fontina cheese, roasted tomatoes,
and spinach; served with whipped potatoes, braised greens,
Trumpet mushrooms, and red wine demiglace 27.95

BLACKENED LAMB

House spiced loin of lamb, roasted garlic, Beurre Rouge,
mushroom bread pudding, honey-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 & 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

Sautéed Local Vegetables GF

Crispy Polenta GF

Coconut Rice GF

Sautéed Spinach GF

— SIDES —

8.95

Sautéed Trumpet Mushrooms GF

Creamed Spinach

Mushroom Bread Pudding

Smoked Gouda Potato Gratin

Garlic-Whipped Potato GF

French Fries V & GF

Vegetable Kebab V & GF

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