

# Just Tonight

## Appetizers

### SEARED AHI \*

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

### BACON-WRAPPED PRAWNS

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

◆ **FOUR** ~ 12.50 ◆ **SEVEN** ~ 18.50

### ARTICHOKE HEARTS V & GF

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

### AHI POKE \*

Diced Yellow Fin Tuna, Seagreens,  
Jasmine Rice, Sesame Seeds;  
topped with avocado 19.95

### CALAMARI RINGS GF

Thai-Chili, Cocktail, and Tartar sauces 18.95

### BAKED BRIE

Delicate pastry, mild Jalapeño Jelly,  
and herbed Crostini 16.95

### BUFFALO CAULIFLOWER

Crispy fried florettes, Buffalo sauce,  
Bleu Cheese dressing, Garam Masala spices 17.95

## Soups

### CLAM CHOWDER 🐚

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

### CREAMY ARTICHOKE GF

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

## Salads

### SHADOWBROOK HOUSE GF

Baby spinach, mango-chutney vinaigrette, Cherry Tomatoes,  
candied pecans, Granny Smith Apple, Red Onion, soft boiled egg 15.95

◆ **WITH CRISPY BAKER'S BACON LARDONS** 17.95

### CAESAR \*

Romaine, shaved Parmigiano Reggiano, house-made croutons,  
Parmesan crisps 14.95

◆ **WITH GOURMET WHITE ANCHOVY GARNISH** 16.95

### WEDGE SALAD

Baby Iceberg, Grape Tomatoes, Baker's Bacon lardons,  
house-made croutons, Danish Bleu Cheese dressing 15.95

### AHI NIÇOISE \* GF

Lightly-seared seasoned tuna, local baby greens, Divina Tomatoes,  
Green Beans, boiled egg, Kalamata 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 ~

Seagreens, 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 32.95

◆ **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 GF

◆ **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

### SEASONAL RISOTTO

Grilled Summer Squash, local mushrooms,  
tomato confit, Parmesan crisps 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 tender Angus Beef; potatoes au gratin,  
Local mushrooms, Brandy-Peppercorn sauce 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 MILANESE

Heirloom tomatoes, Parmigiano Reggiano,  
grilled corn & bacon succotash, wild Arugula 29.95

### BLACKENED LAMB

House spiced loin of lamb, roasted garlic, Beurre Rouge,  
mushroom bread pudding, honey-glazed carrots 35.95

### 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, house-made spaetzle,  
braised Swiss Chard, Dijon aioli, Watercress greens 32.95

## House Specialties

### SLOW-ROASTED ANGUS PRIME RIB

Garlic-whipped potato, creamed spinach, horseradish cream, Cabernet jus  
◆ **8oz** 35.95 / ◆ **12oz** 47.95

### 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** 47.95

Sautéed Local Vegetables GF

Crispy Polenta GF

Coconut Rice GF

Sautéed Spinach GF

Grilled Corn & Bacon Succotash 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

House-made Spaetzle

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