

Just Tonight

Appetizers

BACON-WRAPPED PRAWNS

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

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

SEARED AHI *

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

ARTICHOKE HEARTS V & GF

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

BUFFALO CAULIFLOWER

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

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

CASTROVILLE ARTICHOKE DIP

Gruyere, Mozzarella, Parmesan, garlic aioli,
Herb bread crumbs, francese crostini

◆ **SMALL** ~ 10.95 ◆ **LARGE** ~ 17.95

Soups

CREAMY ARTICHOKE GF

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

CLAM CHOWDER

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

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, fresh 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

LOCAL MUSHROOM PAPPARDELLE

Variety of Oyster and Pearl mushrooms, Parmesan, basil,
white wine, fresh cream 27.95

◆ **WITH 6oz CHICKEN BREAST** 38.95

CREAMY PASTA WITH GARDEN VEGETABLES

Chipotle-Alfredo sauce, seasonal vegetables, Rigatoni 25.95

◆ **WITH 6oz CHICKEN BREAST** 36.95

◆ **ADD A VEGETABLE 'KEBAB' TO ANY ENTREE** 9.95 ~ V & GF

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

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Meat/Game

BUTCHER'S FILET

Char-grilled medallions of tender Angus Beef; Pomme Pureé,
Beurre Rouge, sauteed seasonal vegetables 47.95

"CHATEAU CUT" PRIME TOP-SIRLOIN

Char-grilled Angus steak, potato gratin, Shiitake mushroom,
sautéed spinach, Baker's Bacon, chef's butter

◆ **6oz** 31.95 / ◆ **10oz** 42.95

CHICKEN PARMIGIANA

6 ounce chicken breast, Parmigiano Reggiano, fresh Mozzarella,
House-made tomato sauce, basil, over Linguini 31.95

BLACKENED LAMB

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

BRAISED ANGUS BEEF SHORT RIB

Pomme pureé, red wine reduction, roasted turnips and baby 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 PRIME RIB

Prime Grade Angus Beef, Garlic-whipped potato, creamed spinach,
horseradish cream, Cabernet jus

◆ **8oz** 35.95 / ◆ **12oz** 47.95

SLOW-ROASTED & BLACKENED PRIME RIB

Prime Grade Angus Beef 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

Pomme Pureé

— SIDES —

9.95

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