

## Appetizers

### V & GF ARTICHOKE HEARTS

Deep-fried baby artichokes,  
Cilantro-lemon aioli 14.95

### BACON-WRAPPED PRAWNS

Char-grilled with sweet soy glaze, Sesame-mustard, and  
pickled ginger-coconut cream sauces

◆ **FOUR PRAWNS** 12.50 ◆ **SEVEN PRAWNS** 18.50

### GF CALAMARI RINGS

Thai chili, Cocktail, and Tartar sauces 18.95

### BAKED BRIE

Delicate pastry, Jalapeño jelly, and herbed crostinis 16.95

## Soups

### CLAM CHOWDER

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

### CREAMY ARTICHOKE

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

## Salads

### SHADOWBROOK HOUSE

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-cROUTONS,  
Parmesan crisps 14.95

◆ **WITH GOURMET WHITE ANCHOVY GARNISH** 16.95

### GF AHI NIÇOISE \*

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

GF = GLUTEN-FREE V = VEGAN

 "Best Choice" by the Monterey Bay Aquarium watch list

## Entrees

### HOLIDAY SPECIALTIES

### GF SLOW-BAKED HAM

Glazed with Dijon, brown sugar, with apple-mustard,  
Gouda & potato gratin, winter vegetable and ham hock jus 33.95

### BEEF WELLINGTON

Filet Mignon, cooked in pastry, Red wine-shallot sauce, root vegetable medley M.P.

### SLOW-ROASTED ANGUS PRIME RIB

Prime Grade Angus Beef, garlic-whipped potato, creamed spinach,  
Horseradish cream, Cabernet jus

8oz CUT 35.95 / 12oz CUT 47.95

### SLOW-ROASTED AND 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

### BUTCHER'S FILET

Char-grilled medallions of Angus Beef; Pomme purée, Beurre Rouge,  
sautéed 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

### 'PACIFIC RIM' SALMON \*

Sea greens, julienne vegetables,  
Ginger-wasabi and Ponzu sauces, Miso vinaigrette,  
and sesame seeds 34.95

### GF NEW ENGLAND SEA SCALLOPS \*

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

### LOBSTER TAIL

Butter-poached tail, garlic-whipped potato, broccolini, Champagne Beurre Blanc

SINGLE TAIL 49.95 / SINGLE TAIL & 6oz SIRLOIN 69.95

### SHRIMP SCAMPI

Sautéed Gulf Shrimp, spinach, Divina Tomatoes,  
tossed with fresh Linguine Pasta 32.95

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

### V & GF GRILLED VEGETABLE MEDLEY

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

\* Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk to foodborne illness

## *Desserts*

### **CHOCOLATE-CHESTNUT YULE LOG**

*Chocolate sponge, chestnut mascarpone cream, soaked with brandy syrup 12.95*

### **CHRISTMAS BREAD PUDDING**

*Eggnog, bourbon, cranberry raisin, with white chocolate  
crème anglaise, whipped cream, and pomegranate 10.95*

### **JACK DANIEL'S MUD PIE**

*Coffee-crunch ice cream pie with whiskey-chocolate sauce 11.95*

### **GF EGG NOG CRÈME BRÛLÉE**

*Served with a gluten free Gingerbread man cookie 11.95*

### **GF CHOCOLATE MELTDOWN**

*Molten cake with Marianne's Vanilla Bean ice cream 11.95*

### **V & GF CRANBERRY RASPBERRY SORBET 9.50**

### **CHRISTMAS COOKIE ICE CREAM 9.50**

## *Beverages*

**EGG NOG** *A holiday favorite topped with a sprinkle of nutmeg 6.50*

**\*Egg nog with Brady or Rum 11.95**

**BUBBLES & BERRIES** *Cran-Raspberry Italian soda with a squeeze of lime 6.50*

**HOT PEAR CIDER** *Fresh pear Purée and apple cider 5.50*

**FRENCH PRESS COFFEE 6.50**

**PREMIUM HOT TEA** *Selection of Tea Forte specialty teas 5.00*

## *Cocktails*

**MULE-TIDE** *Vodka, cranberry juice, lime, ginger beer 14.00*

**SPICED APPLE** *Captain Morgans, Martinelli's apple Cider, Angostura bitters 14.00*

**HOT BUTTERED RUM** *A classic holiday libation with whipped cream 12.00*

**HOT APPLE PIE** *Tuaca liqueur, hot apple cider, whipped cream 12.00*

**GF = GLUTEN-FREE V = VEGAN**

Also available, a fine selection of liqueurs, cognacs, ports and single malt scotches

# *Holiday Menu*

**Subject to Change**

**SHADOWBROOK**  
RESTAURANT



*Since 1947*