

## 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 FRIED CALAMARI

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 garnish Cup 12.95

### CREAMY ARTICHOKE

Purée hearts of Castroville artichokes, chicken stock, fresh cream,  
leeks, potatoes. Crème Fraiche garnish 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 Parmegiano-Reggiano,  
house-made 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, 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

GF = GLUTEN-FREE    V = VEGAN

 "Best Choice" by the Monterey Bay Aquarium watch list

## Entrees

### MOTHER'S DAY SPECIALTIES

### GINGER-SCENTED HAM

Lightly smoked; Gouda potato gratin, grilled spring asparagus,  
Irish mustard sauce, and ham hock jus 31.95

### HAM OR SPINACH QUICHE

Flaky pie crust, egg, Gruyere cheese; 19.95  
Mixed green salad, fresh berries tossed in raspberry vinaigrette  
**AS AVAILABLE UNTIL 3PM**

### PAN SEARED HALIBUT

Wild rice pilaf, beurre blanc, sauteed snap peas, local mushrooms, and asparagus 37.95

### PRIME GRADE PRIME RIB

Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus

**Slow Roasted ~ 8oz CUT** 35.95 / **12oz CUT** 47.95

**Slow Roasted & Blackened ~ 8oz CUT** 35.95 / **12oz CUT** 47.95

~ Our Prime Ribs are slow-roasted daily and subject to availability ~

### BUTCHER'S FILET

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

### "CHATEAU CUT" PRIME TOP-SIRLOIN

Char-grilled Angus steak, potato gratin, Shiitake mushroom,  
Sautéed spinach, diced "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 PAN-SEARED SEA SCALLOPS \*

Sautéed spinach, garlic whipped mashed potatoes,  
mushroom-Sherry cream 49.95

### LOBSTER TAIL

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

**8oz 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

### 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

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

## *Desserts*

### **STRAWBERRY CAKE**

Chiffon cake soaked with citrus syrup;  
filled with vanilla cream and fresh strawberries 12.95

### **TRES LECHES BREAD PUDDING**

Cinnamon sugar, caramel sauce, Marianne's Vanilla Bean ice cream,  
strawberries, whipped cream 12.95

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

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

### **GF VANILLA BEAN CRÈME BRÛLÉE**

Served with a gluten free Amaretti cookie 11.95

### **GF CHOCOLATE MELTDOWN**

Molten cake with Marianne's Vanilla Bean ice cream 11.95

### **V & GF HOUSE SORBET 9.50**

### **HOUSE ICE CREAM 9.50**

## *N.A. Beverages*

### **SPRING FLING** Guava juice, lime juice, Blood Orange, soda splash 6.50

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

### **FRENCH PRESS COFFEE** Illy Coffee 6.50

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

## *Cocktails*

### **TROPIC MAMA** Rum haven, Aperol, lime, pineapple juice, and simple syrup 14.00

### **MOMOSA** Prosecco, tangerine, orange juice 10.50

### **FRENCH BLISS** Prosecco, St. Germain, guava juice 12.00

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

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

# *Mother's Day*

## *Menu*

**SHADOWBROOK**  
RESTAURANT



*Since 1947*