

Just Tonight

BACON-WRAPPED PRAWNS

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

♦ **FOUR** ~ 12.95 ♦ **SEVEN** ~ 19.95

SEARED AHI *

Yellow Fin Tuna; Wasabi cream, Passion Fruit,
and soy-tempura dipping sauces 19.95

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 GF

Thai-Chili, Cocktail, and Tartar sauces 19.95

BAKED BRIE

Delicate pastry, mild Jalapeño Jelly,
and herbed Crostini 17.95

Soups

CREAMY ARTICHOKE GF

Puréed hearts of Castroville artichokes,
chicken stock, fresh cream, leeks, potatoes,
Crème Fraiche garnish Cup 11.95

CLAM CHOWDER

Tender ocean clams, oven-roasted sweet corn,
fresh rosemary, diced potatoes,
optional crispy bacon garnish Cup 13.95

Salads

SHADOWBROOK HOUSE GF

Baby spinach, mango-chutney vinaigrette, Cherry tomatoes,
candied pecans, Granny Smith apple, Red Onion, soft boiled egg 16.95

♦ **WITH CRISPY “BAKER’S BACON” LARDONS** 18.95

CAESAR *

Romaine, shaved Parmigiano Reggiano, house-made croutons,
Parmesan crisps 15.95

♦ **WITH GOURMET WHITE ANCHOVY GARNISH** 17.95

WEDGE SALAD

Baby Iceberg, Grape tomatoes, “Baker’s Bacon” lardons,
house-made croutons, Danish Bleu Cheese dressing 16.95

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 24.95

~ 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



Seafood

‘PACIFIC RIM’ SALMON *

~ As Featured in Bon Appetit Magazine ~
Seagreens, julienne vegetables, coconut rice,
ginger-wasabi and Ponzu sauces 36.95

PAN-SEARED SEA SCALLOPS * GF

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

SHRIMP SCAMPI

Sautéed Gulf Shrimp, fresh spinach, Divina tomatoes,
served over fresh Linguine pasta 34.95

♦ **HALF ORDER WITH 6oz PRIME TOP SIRLOIN** 46.95

TRADITIONAL GRILLED SALMON * GF

Mikado Hollandaise, roasted Red Potato, asparagus,
multicolored cherry tomatoes 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 31.95

♦ **WITH 6oz FILET MIGNON BROCHETTES** 57.95

GRILLED VEGETABLE MEDLEY V & GF

Grilled seasonal vegetables, served over Coconut Rice
topped with fried tofu and vegan Chipotle aioli 26.95

PASTA VERANO

Chipotle-Alfredo sauce, seasonal vegetables, Rigatoni 25.95

♦ **WITH 6oz CHICKEN BREAST** 37.95

Sautéed Local Vegetables GF
Crispy Polenta GF
Coconut Rice GF
Sautéed Spinach GF
Pomme Puree

— SIDES —

10.95
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
Bacon-Brussels Sprouts GF

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Meat/Game

BUTCHER’S FILET

8 ounces of char-grilled medallions of tender Angus Beef; pomme puree,
seasonal vegetables, beurre rouge 49.95

"CHATEAU CUT" PRIME TOP-SIRLOIN

Char-grilled Angus steak, potato gratin, Shiitake mushroom,
sautéed spinach, diced “Baker’s Bacon”, demiglace, chef’s butter

♦ **6oz** 33.95 / ♦ **10oz** 45.95

CHICKEN PARMIGIANA

6 ounce fresh chicken breast, Parmigiano Reggiano, Mozzarella,
house-made tomato sauce, basil; over Linguini pasta 32.95

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 puree, thumbelina carrots,
roasted turnips, natural jus, pine nut gremolata 36.95

OSSO BUCO

Braised ultra-premium pork, sautéed spinach with Shiitake mushrooms & bacon,
crispy polenta cake, oven braising juices; Pine Nut gremolata 34.95

HONEY GLAZED, (BONE-IN) PORK CHOP

14oz chop, char-grilled, sweet potato puree,
diced “Baker’s Bacon”, roasted Brussels sprouts 36.95

House Specialties

SLOW ROASTED PRIME RIB

Slow-Roasted Angus Beef, Garlic-whipped potato, creamed spinach,
horseradish cream, Cabernet jus

♦ **8oz** 36.95 / ♦ **12oz** 49.95

BLACKENED PRIME RIB

Slow-Roasted Angus Beef pan-seared in blackening spices
Garlic-whipped potato, creamed spinach, horseradish cream, Cabernet jus

♦ **8oz** 36.95 / ♦ **12oz** 49.95

NIGHTLY NOODLES

Please ask your server about tonight’s selection 27.95

Shared entrees are subject to \$6.00 split plate charge ~

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