

V & GF ARTICHOKE HEARTS

Deep-fried baby Castroville 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



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

CREAMY ARTICHOKE

Hearts of premium artichokes, chicken stock, leeks, chicken stock, potatoes, and fresh cream Cup 10.95



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 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, 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







TRADITIONAL TURKEY DINNER

Diestel Family Turkey Ranch oven-roasted breast and thigh, cranberry-orange relish, Bourbon-Pecan dressing, garlic-whipped potato, and traditional gravy 37.95

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 * ★>

Seagreens, 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, fresh 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

House Specialties

SLOW-ROASTED ANGUS PRIME RIB

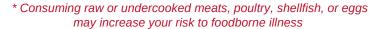
Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus **8oz** 35.95 / **12oz** 47.95

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

SLOW-ROASTED AND BLACKENED PRIME RIB

Our classic Prime Rib Pan-seared in blackening spices Garlic-whipped potato, creamed spinach, horseradish cream, Cabernet jus

♦ 80z 35.95 / **♦ 120z** 47.95







PUMPKIN PIE

Gizdich pumpkin pie served with Marianne's Vanilla Bean ice cream 11.95

PECAN BREAD PUDDING

Honey-pecan, cinnamon, cloves. with maple cream anglaise and whipped cream 10.95

PUMPKIN CHEESECAKE

Pumpkin cheesecake with gingersnap crust; Topped with apple cider jelly and caramelized apples 12.95

GF CHOCOLATE MELTDOWN

Molten cake with Marianne's Vanilla Bean ice cream 11.95

JACK DANIEL'S MUD PIE

Marianne's Coffee-Crunch ice cream pie with whiskey-chocolate sauce 11.95

V& GF CRANBERRY ORANGE SORBET 9.50

GF CINNAMON ICE CREAM 9.50

Alcohol-Free Beverages

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



AUTUMN MULE 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

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

All items and prices are subject to change



Celebrating Thanksgiving
Since 1947