

## Appetizers

### 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

## Soups

### CLAM CHOWDER

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

## 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 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

 "Best Choice" by the Monterey Bay Aquarium watch list

## Entrees

### 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

♦ **8oz** 35.95 / ♦ **12oz** 47.95

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

## *Desserts*

### **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

## *Cocktails*

**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

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

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

# *Thanksgiving Menu*

**All items and prices are subject to change**

**SHADOWBROOK**  
RESTAURANT



*Celebrating Thanksgiving  
Since 1947*