

Just Tonight

Appetizers

BACON-WRAPPED PRAWNS

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

◆ **FOUR** ~ 12.50 ◆ **SEVEN** ~ 18.50

SEARED AHI *

Yellow Fin Tuna; Wasabi cream, Passion Fruit,
and soy-tempura dipping sauces 18.95

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 18.95

BAKED BRIE

Delicate pastry, mild Jalapeño Jelly,
and herbed Crostini 16.95

CASTROVILLE ARTICHOKE DIP

Gruyere, Mozzarella, Parmesan, garlic aioli,
herbed bread crumbs, Francese crostini

◆ **SMALL** ~ 10.95 ◆ **LARGE** ~ 17.95

Soups

CREAMY ARTICHOKE GF

Puréed hearts of Castroville artichokes,
chicken stock, fresh cream, leeks, potatoes,
Crème Fraiche garnish Cup 10.95

CLAM CHOWDER

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

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 Parmigiano Reggiano, house-made croutons,
Parmesan crisps 14.95

◆ **WITH GOURMET WHITE ANCHOVY GARNISH** 16.95

WEDGE SALAD

Baby Iceberg, Grape tomatoes, "Baker's Bacon" lardons,
house-made croutons, Danish Bleu Cheese dressing 15.95

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 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.

 "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

Executive Chef: Michael Cameron



Sous-Chef: Oscar De La Rosa
Sous-Chef: Matthew Bos

Seafood

'PACIFIC RIM' SALMON *

~ As Featured in Bon Appetit Magazine ~

Seagreens, julienne vegetables, ginger-wasabi and Ponzu sauces 34.95

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 32.95

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

TRADITIONAL GRILLED SALMON * GF

Hollandaise, roasted Red Potato, Green Beans,
Cherry tomato 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 29.95

◆ **WITH 6oz FILET MIGNON BROCHETTES** 51.95

GRILLED VEGETABLE MEDLEY V & GF

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

CREAMY PASTA WITH GARDEN VEGETABLES

Chipotle-Alfredo sauce, seasonal vegetables, Rigatoni 25.95

◆ **WITH 6oz CHICKEN BREAST** 36.95

◆ **ADD A VEGETABLE 'KEBAB' TO ANY ENTREE** 9.95 ~ V & GF

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

 "Best Choice" by the Monterey Bay Aquarium Seafood Watch List GF = GLUTEN-FREE V = VEGAN

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Meat/Game

BUTCHER'S FILET

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

CHICKEN PARMIGIANA

6 ounce fresh chicken breast, Parmigiano Reggiano, Mozzarella,
house-made tomato sauce, basil; over Linguini pasta 31.95

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 pureé, red wine reduction, winter vegetables 35.95

OSSO BUCO

Braised ultra-premium pork, sautéed spinach with Shiitake mushrooms & bacon,
crispy polenta cake, oven braising juices; Pine Nut gremolata 33.95

HONEY GLAZED, (BONE-IN) PORK CHOP

14oz chop, char-grilled, sweet potato puree,
diced "Baker's Bacon", roasted Brussels sprouts 34.95

House Specialties

PRIME GRADE PRIME RIB

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

◆ **8oz** 35.95 / ◆ **12oz** 47.95

PRIME GRADE BLACKENED PRIME RIB

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

◆ **8oz** 35.95 / ◆ **12oz** 47.95

Sautéed Local Vegetables GF

Crispy Polenta GF

Coconut Rice GF

Sautéed Spinach GF

Pomme Pureé GF

— SIDES —

9.95

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

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