

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 20hrs. at no employee cost

GF = GLUTEN-FREE V = VEGAN

 "Best Choice" by the Monterey Bay Aquarium watch list

Entrees

EASTER SPECIALTIES

GINGER-SCENTED HAM

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

SPINACH & GRUYERE QUICHE

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

LEG OF SPRING LAMB

Wild rice pilaf, honey-glazed baby carrots, mint-Chimichurri, lamb jus 34.95

PRIME GRADE PRIME RIB

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

Slow Roasted ~ 8oz CUT 35.95 / **12oz CUT** 46.95

Slow Roasted & Blackened ~ 8oz CUT 35.95 / **12oz CUT** 46.95

~ 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

COCONUT CAKE

Coconut Rum soaked vanilla chiffon cake, filled with coconut cream, whipped cream frosting, and shredded coconut 12.95

PEACHES & CREAM BREAD PUDDING

Bourbon Maple pecans, caramel sauce, Marianne's Vanilla Bean ice 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 STRAWBERRY GUAVA SORBET 8.95

ROCKY ROAD ICE CREAM 8.95

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

GINGER SUNBREAK Vodka, ginger beer, blood orange syrup 14.00

BUBBLES & BUNNIES Prosecco, St. Germain, guava juice 12.00

LAVENDER DROP Hendricks gin, lavender syrup, fresh squeezed lemon 14.50

GF = GLUTEN-FREE V = VEGAN

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

Easter Menu

SHADOWBROOK
RESTAURANT



Since 1947