

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** 12.95 ◆ **SEVEN PRAWNS** 19.95

GF FRIED CALAMARI

Cocktail, Tartar, and thai chili sauces 19.95

BAKED BRIE

Delicate pastry, Jalapeño jelly, and herbed crostinis 17.95

Soups

CLAM CHOWDER

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

CREAMY ARTICHOKE

Puréed hearts of Castroville artichokes, chicken stock, leeks,
potatoes, and fresh cream Cup 11.95

Salads

SHADOWBROOK HOUSE

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-cROUTONS,
Parmesan crisps 15.95

◆ **WITH GOURMET WHITE ANCHOVY GARNISH** 17.95

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 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

GF = GLUTEN-FREE V = VEGAN

 "Best Choice" by the Monterey Bay Aquarium watch list

Entrees

HOLIDAY SPECIALTIES

SLOW-BAKED HOLIDAY HAM

Dijon-apple marmalade glaze;
Gouda potato gratin, broccolini and ham hock jus 34.95

FILET WELLINGTON *

Filet medallion, mushroom duxelles, cooked in pastry,
garlic mashed potatoes, green beans, and demiglace 44.95

SLOW-ROASTED ANGUS PRIME RIB *

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

8oz CUT 37.95 / **12oz CUT** 52.95

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

SLOW-ROASTED AND BLACKENED PRIME RIB *

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

◆ **8oz** 37.95 / ◆ **12oz** 52.95

"CHATEAU CUT" PRIME TOP-SIRLOIN *

Char-grilled Angus steak, potato gratin, Shiitake mushroom,
sautéed spinach, Baker's Bacon, chef's butter

◆ **6oz** 34.95 / ◆ **10oz** 48.95

'PACIFIC RIM' SALMON *

Sea greens, julienne vegetables, Coconut rice
Ginger-wasabi and Ponzu sauces, Miso vinaigrette,
and sesame seeds 36.95

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

SINGLE TAIL 49.95 / **SINGLE TAIL & 6oz SIRLOIN** 69.95

SHRIMP SCAMPI

Sautéed Gulf Shrimp, spinach, Divina Tomatoes,
tossed with fresh Linguine Pasta 34.95

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

BLACK TRUFFLE GNOCCHI

Goat Cheese Béchamel, truffle oil, Trumpet mushrooms 31.95

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

WHITE CHOCOLATE CRANBERRY CHEESECAKE

Topped with cranberry-strawberry sauce, and orange shortbread crust 12.95

GINGERBREAD PUDDING

Spiced apples, Rum-soaked raisins, caramel sauce, whipped cream and vanilla ice cream 12.95

JACK DANIEL'S MUD PIE

Coffee-crunch ice cream pie with whiskey-chocolate sauce 12.95

GF EGG NOG CRÉME BRÛLÉE

Served with a gluten free candied orange 12.95

GF CHOCOLATE MELTDOWN

Molten cake with Marianne's Vanilla Bean ice cream 12.95

V & GF CRANBERRY-BERRY SORBET 9.50

CHOCOLATE CANDY CANE 9.50

Beverages

EGG NOG *A holiday favorite topped with a sprinkle of nutmeg 6.50*

***Egg nog with Brandy or Rum 11.95**

CITRUS BREEZE *Cranberry Juice, Orange Juice, Lime, Ginger Ale 6.50*

MINT HOT CHOCOLATE *Hot Chocolate, Mint, whipped cream 5.50*

FRENCH PRESS COFFEE 6.50

PREMIUM HOT TEA *Selection of Tea Forte specialty teas 5.00*

Cocktails

ROSEMARY BEE'S KNEES *Rosemary Vodka, Lemon, Honey 14.00*

APPLE MARGARITA *Tequila, Lime Juice, Martinelli's Apple Cider 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

Holiday Menu

SHADOWBROOK
RESTAURANT



Since 1947