

# Just Tonight

# Appetizers

## BACON-WRAPPED PRAWNS GF

Char-grilled Prawns  
Dressed in Sesame Mustard  
♦ **FOUR** ~ 14.95 ♦ **SEVEN** ~ 22.95

## AHI CARPACCIO \*

Yellowfin Tuna,  
Shallots two ways, and Blood Orange salad 18.95

## CALAMARI GF

Italian coleslaw, sweet Thai chili and Tartar sauces 21.95

## ARTICHOKE HEARTS V & GF

Deep-fried baby artichokes;  
vegan Cilantro-lemon Aioli 15.95

## BAKED BRIE

Delicate pastry, mild Jalapeño jelly,  
and herbed Crostini 18.95

# Soups

## CREAMY ARTICHOKE GF

Puréed hearts of artichokes,  
chicken stock, fresh cream, Leeks, potatoes,  
Crème Fraiche garnish Cup 12.95

## CLAM CHOWDER

Tender Ocean Clams, oven-roasted sweet corn,  
fresh Rosemary, diced potatoes,  
Optional: Crispy bacon garnish Cup 14.95

# Salads

## SHADOWBROOK HOUSE GF

Baby Spinach, Cherry tomatoes, candied Pecans, Mango-chutney vinaigrette 16.95  
♦ **WITH CRISPY "BAKER'S BACON" LARDONS** 18.95

## CAESAR \*

Romaine, shaved Parmigiano Reggiano, house-made croutons,  
Parmesan crisps 16.95  
♦ **WITH GOURMET WHITE ANCHOVY GARNISH** 18.95

## WEDGE SALAD

Baby Iceberg, Grape tomatoes, "Baker's Bacon" lardons,  
house-made croutons, Danish Bleu Cheese dressing 17.95

~ 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 mandated 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 at no cost to all our full time employees and TeleDoc health benefits to all those who work less than 20/hrs including their family members.

🐟 "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



## Seafood

### 'PACIFIC RIM' SALMON \*

~ As Featured in Bon Appetit Magazine ~  
Seagreens, julienne vegetables, coconut rice,  
Ginger-Wasabi and Ponzu sauces 37.95

### PAN-SEARED SEA SCALLOPS \* GF

Sautéed Spinach, garlic whipped potatoes, mushroom-Sherry Velouté 49.95

### 'SCAMPI-STYLE' LINGUINE

Sautéed Prawns, Spinach, Divina tomatoes,  
served over fresh Linguine pasta 35.95

◆ ½ ORDER WITH 6oz FILET MEDALLIONS \* 49.95

### HERB-CRUSTED FRESH RAINBOW TROUT \*

Seasonal Greens, Fingerling potatoes, Trout Roe Beurre Blanc 39.95

### 7oz LOBSTER TAIL

Butter-poached tail, garlic-whipped potato, Broccolini, Champagne-Beurre Blanc

◆ SINGLE TAIL 49.95 GF

◆ SINGLE TAIL & 6oz FILET MEDALLIONS \* 69.95

## Vegetarian

### BLACK TRUFFLE GNOCCHI

Goat Cheese Béchamel, Truffle oil,  
mushroom medley 32.95

◆ ¾ ORDER WITH 6oz FILET MIGNON MEDALLIONS \* 49.95

### GRILLED VEGETABLE MEDLEY V & GF

Grilled seasonal vegetables with Korean bbq sauce, coconut rice,  
Served over 7oz fried tofu "steak" 27.95

### BUTTERNUT SQUASH RAVIOLI

Ricotta filled ravioli, Butternut squash three ways,  
roasted pepitas, crispy Sage butter 34.95

Seasonal Roasted Vegetables GF  
Smoked Gouda Potato Gratin  
Coconut Rice GF  
Sautéed Spinach GF

#### — SIDES —

10.95

Mushroom Bread Pudding  
Basket of French Fries V & GF

Seasonal Sautéed Vegetables GF  
Garlic-Whipped Potato GF  
Char-grilled Broccolini  
Creamed Spinach

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## Meat/Game

### PRIME GRADE NEW YORK STEAK AU POIVRE \*

14oz cut, Pomme Frites, seasonal vegetables, green pepper gravy 57.95

### BEEF WELLINGTON

Filet Medallion, mushroom duxelles, cooked in puff pastry,  
Garlic-Whipped potato, green beans, Veal demi-glace 46.95

### "CHATEAU CUT" PRIME TOP-SIRLOIN \*

Char-grilled Angus steak, Potato Gratin, Shiitake mushroom,  
sautéed Spinach, diced "Baker's Bacon", chef's butter

◆ 6oz 35.95 / ◆ 10oz 49.95

### HALF ROASTED CHICKEN

Lemon-Thyme marinade, Fingerling potatoes, Walnut-parsley salsa 32.95

### BLACKENED LAMB \*

House-spiced loin of lamb, roasted garlic, Beurre Rouge  
Mushroom bread pudding, honey-glazed Carrots 37.95

### OSSO BUCO

Braised ultra-premium Pork, roasted root vegetables,  
crispy Polenta cake, oven braising juices; Pine Nut gremolata 35.95

### HONEY-GLAZED, PORK CHOP

14oz char-grilled, bone-in chop, Sweet Potato mash,  
Purple winter cabbage 38.95

## House Specialties

### SLOW ROASTED PRIME RIB \*

Slow-Roasted Angus Beef, Garlic-whipped potato,  
creamed Spinach, Horseradish cream, Cabernet jus

◆ 8oz 38.95 / ◆ 12oz 53.95

### BLACKENED PRIME RIB \*

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

◆ 8oz 38.95 / ◆ 12oz 53.95

### NIGHTLY NOODLES

Please ask your server about tonight's selection 28.95

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

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