

## Appetizers

### V & GF ARTICHOKE HEARTS

Deep-fried baby artichokes,  
Vegan Cilantro-lemon aioli 15.95

### GF BACON-WRAPPED PRAWNS

Char-grilled Prawns  
Dressed in Sesame Mustard

◆ **FOUR PRAWNS** 14.95    **SEVEN PRAWNS** 22.95

### GF CALAMARI 🐟

Italian coleslaw, sweet Thai chili and Tartar sauces 21.95

### BAKED BRIE

Delicate pastry, mild Jalapeño jelly, and herbed Crostinis 18.95

## Soups

### CLAM CHOWDER 🐟

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

### CREAMY ARTICHOKE

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

## 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 Parmegiano-Reggiano,  
house-made croutons, Parmesan crisps 16.95

◆ **WITH GOURMET WHITE ANCHOVY GARNISH** 18.95

### ROASTED BABY BEETROOT SALAD GF

Red and yellow beets, whipped Goat cheese,  
Pepitas, walnuts, and balsamic reduction dressing 15.95

~ 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.

GF = GLUTEN-FREE    V = VEGAN

🐟 "Best Choice" by the Monterey Bay Aquarium watch list

## Entrees

### EASTER SPECIALTIES

### HAM OR SPINACH QUICHE

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

### GINGER-SCENTED HAM

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

### CENTER-CUT LAMB LOIN

Roasted spring lamb, sweet potato puree,  
minted sugar snaps, shaved Sunchoke crisps 49.95

### SLOW ROASTED PRIME RIB \*

Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus  
**Slow Roasted ~ 8oz CUT** 38.95 / **12oz CUT** 53.95  
**Slow Roasted & Blackened ~ 8oz CUT** 38.95 / **12oz CUT** 53.95  
~ Our Prime Ribs are slow-roasted daily and subject to availability ~

### 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

### 'PACIFIC RIM' SALMON \* 🐟

Seagreens, julienne vegetables, coconut rice  
Ginger-wasabi and Ponzu sauces, Miso vinaigrette,  
and sesame seeds 37.95

### GF PAN-SEARED SEA SCALLOPS \* 🐟

Sautéed spinach, garlic whipped mashed potatoes,  
mushroom-Sherry Velouté 49.95

### LOBSTER TAIL

Butter-poached tail, garlic-whipped potato, Broccolini, Champagne Beurre Blanc  
**8oz SINGLE TAIL** 49.95 / **SINGLE TAIL & 6oz FILET MEDALLIONS \*** 69.95

### 'SCAMPI-STYLE LINGUINE

Sautéed Prawns, Spinach, Divina Tomatoes,  
served over fresh Linguine Pasta 35.95

◆ **HALF ORDER WITH 6oz FILET MEDALLIONS \*** 49.95

### BLACK TRUFFLE GNOCCHI

Goat Cheese Béchamel, Truffle oil, mushroom medley 32.95  
◆ **¾ ORDER WITH 6oz FILET MEDALLIONS \*** 49.95

### V & GF SANTA CRUZ MUSHROOM PIE

Mixed local mushrooms, water Chestnut Ragout,  
salted potato lid, frisse & hazelnut salad 28.95

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

## *Desserts*

### **CARROT CAKE**

*Coconut crusted carrot cake, with coconut ice cream 13.95*

### **JACK DANIEL'S MUD PIE**

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

### **GF VANILLA BEAN CRÈME BRÛLÉE**

*Served with a gluten free Amaretti cookie 12.95*

### **GF CHOCOLATE MELTDOWN**

*Molten cake with Marianne's Vanilla Bean ice cream 12.95*

### **V & GF RASPBERRY SORBET 9.50**

### **STRAWBERRY-CHEESECAKE ICE CREAM 9.50**

## *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*

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

# *Easter Menu*

**ALL ITEMS AND PRICES  
ARE SUBJECT TO CHANGE**

**SHADOWBROOK**  
RESTAURANT



*Since 1947*