

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

MOTHER'S DAY SPECIALS

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

MANDARIN-SCENTED HAM

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

GF ROASTED CHILEAN SEA BASS

Celery root puree, Sunchoke crisps, Beurre Rouge 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 VEGAN & GLUTEN FREE DISH TBD

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

Desserts

BANANA CREAM PIE

SEASONAL FRUIT TART

TBD

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 MARIANNE'S SORBET 9.50

MARIANNE'S 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

TROPIC MAMA *Rum haven, Aperol, lime, pineapple juice, and simple syrup 14.00*

'MOM'OSA *Prosecco, tangerine, orange juice 10.50*

FRENCH BLISS *Prosecco, St. Germain, guava juice 12.00*

GF = GLUTEN-FREE V = VEGAN

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

Mother's Day

Menu

SHADOWBROOK
RESTAURANT



ALL ITEMS AND PRICES SUBJECT TO CHANGE

Since 1947