

Just Tonight

Appetizers

CHILLED PRAWN COCKTAIL GF

Six Prawns, Avocado puree,
cocktail horseradish 17.95

BEEF CARPACCIO* GF

Thin sliced Tenderloin, Parmesan crisps,
arugula, Parmesan aioli 18.95

ARTICHOKE HEARTS V & GF

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

AHI CARPACCIO *GF

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

CALAMARI 🐟 GF

Italian coleslaw, sweet Thai chili and Tartar sauces 21.95

BAKED BRIE

Delicate pastry, mild Jalapeño jelly,
and herbed Crostini 18.95

ROASTED BABY BEETROOTS GF

Pepitas, walnuts, balsamic dressing, goat cheese, mint 17.95

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 18.95

HEIRLOOM TOMATO SALAD

Torn Mozzarella, basil gel, raspberry Balsamic dressing, herbed Crostini 18.95

~ 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 * GF

~ 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

ROASTED CHILEAN SEA BASS * GF

Celery root puree, sunchoke chips, Beurre Rouge 52.95

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 & Pasta

BLACK TRUFFLE GNOCCHI

Goat Cheese Béchamel, Truffle oil,
mushroom medley 32.95

◆ ¾ ORDER WITH 6oz FILET MIGNON MEDALLIONS * 49.95

PAPPARDELLE PASTA

Braised pork, root vegetables, pinenut Gremolata 34.95

RICOTTA RAVIOLI

Ricotta filled ravioli, Edamame puree, sugar snap peas, crispy tarragon butter 34.95

ZUCCHINI FRITTERS V & GF

Three Fritters, dairy-free coconut yogurt, orange zest 27.95

◆ TWO FRITTERS WITH 7oz SALMON * 44.95

— SIDES —

10.95

Smoked Gouda Potato Gratin
Coconut Rice GF
Sautéed Spinach GF

Mushroom Bread Pudding
Basket of French Fries V & GF
Broccolini

Seasonal Sautéed Vegetables GF
Garlic-Whipped Potato GF
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 GF

Lemon-Thyme marinade, apple slaw, walnut-parsley salsa 32.95

BLACKENED LAMB *

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

APPLEWOOD GLAZED PORK CHOP

14oz char-grilled, bone-in chop, Brussels sprouts and bacon hash 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

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