

Appetizers

V & GF ARTICHOKE HEARTS

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

GF CHILLED PRAWN COCKTAIL

Six Prawns, Avocado puree, cocktail horseradish 17.95

GF AHI CARPACCIO*

Yellow Fin Tuna, Shallots two ways, and Blood Orange salad 18.95

GF BEEF CARPACCIO*

Paper-thin sliced Filet, Parmesan crisps, Arugula, Parmesan aioli 19.95

GF FRIED CALAMARI

Italian coleslaw, tartar, and sweet thai chili sauces 21.95

BAKED BRIE

Delicate pastry, Jalapeño jelly, and herbed crostinis 18.95

Soups

CLAM CHOWDER

Tender clams, oven-roasted sweet corn, fresh rosemary,
diced potatoes, and optional crispy bacon garnish 8oz Cup 14.95

GF CREAMY ARTICHOKE

Pureed hearts of artichokes, chicken stock, leeks,
potatoes, and fresh cream 8oz Cup 12.95

Salads

GF SEASONAL SQUASH SALAD

Baby squash, baby kale, whipped goats cheese, Pepitas, cranberry vinaigrette 18.95

CAESAR *

Romaine, shaved Parmegiano-Reggiano, house-made croutons;
Parmesan crisps 16.95

♦ WITH GOURMET WHITE ANCHOVY 18.95

GF ROASTED BABY BEET SALAD

Pepitas, walnuts, balsamic dressing, Purple Haze goat cheese, mint 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 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

♦ TRADITIONAL TURKEY DINNER ♦

Diestel Family Turkey Ranch oven-roasted breast and thigh, cranberry-orange relish,
Bourbon-Pecan stuffing, garlic-whipped potato, green beans, and traditional gravy 38.95

BEEF WELLINGTON*

Filet Medallion, mushroom duxelles, cooked in puff pastry, garlic-whipped potato,
Green beans, Veal demi-glace 46.95

GF 'PACIFIC RIM' SALMON *

Oven-roasted, 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 Veloute 46.95

7oz LOBSTER TAIL

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

PRAWN LINGUINE

Scampi-style, sauteed Prawns, fresh 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 ZUCCHINI FRITTERS

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

♦ TWO FRITTERS WITH 7oz SALMON * 44.95

House Specialties

SLOW-ROASTED ANGUS PRIME RIB

Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus
8oz 39.95 / 12oz 54.95

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

SLOW-ROASTED AND BLACKENED PRIME RIB

Our classic Prime Rib Pan-seared in blackening spices
Garlic-whipped potato, creamed spinach, horseradish cream, Cabernet jus

♦ 8oz 39.95 / ♦ 12oz 54.95

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

Desserts

PUMPKIN PIE

*Gizdich pumpkin pie served with
Marianne's Vanilla Bean ice cream 13.95*

JACK DANIEL'S MUD PIE

*Marianne's Coffee-Crunch ice cream pie
with whiskey-chocolate sauce 15.95*

NEW YORK CHEESECAKE

Served with cranberry compote 13.95

PECAN BREAD PUDDING

Pecan, brandy-soaked dates, brioche, with citrus custard 13.95

GF CHOCOLATE MELTDOWN

Molten cake with Marianne's Chocolate Fudge ice cream 13.95

V & GF MARIANNE'S SEASONAL SORBET 7.50

MARIANNE'S SEASONAL ICE CREAM 7.50

Alcohol-Free Beverages

BUBBLES & BERRIES *Cran-Raspberry Italian soda with a squeeze of lime 6.50*

HOT PEAR CIDER *Fresh pear Purée and apple cider 5.50*

FRENCH PRESS COFFEE 6.50

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

Cocktails

AUTUMN MULE *Vodka, cranberry juice, lime, ginger beer 14.00*

SPICED APPLE *Captain Morgans, Martinelli's apple Cider, Angostura bitters 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

Thanksgiving Menu

Menu is subject to change

SHADOWBROOK
RESTAURANT



*Celebrating Thanksgiving
Since 1947*