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 Parmigiano-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

HOLIDAY SPECIALTIES

SLOW-BAKED HOLIDAY HAM
Dijon-apple marmalade glaze;
Gouda potato gratin, broccolini and ham hock jus 37.95

BEEF WELLINGTON *
Filet medallion, mushroom duxelles, cooked in puff pastry,
garlic-whipped potatoes, Green beans, and veal demiglace 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

GIZDICH PIE
Gizdich two berry 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*

Beverages

EGG NOG *A holiday favorite topped with a sprinkle of nutmeg 6.50*

Egg nog with Brandy or Rum 11.95

CITRUS BREEZE *Cranberry Juice, Orange Juice, Lime, Ginger Ale 6.50*

MINT HOT CHOCOLATE *Hot Chocolate, Mint, whipped cream 5.50*

FRENCH PRESS COFFEE *6.50*

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

Cocktails

ROSEMARY BEE'S KNEES *Rosemary Vodka, Lemon, Honey 14.00*

APPLE MARGARITA Tequila, Lime Juice, Martinelli's Apple Cider *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

Holiday Menu

All Items and Prices Subject to Change

SHADOWBROOK RESTAURANT



Since 1947