



THE SHADMOOR
RESTAURANT

NYC RESTAURANT WEEK

PRE-FIX MENU

2 COURSE \$30

3 COURSE \$45

July 19th - August 21th,

APPETIZER

LOBSTER BISQUE

GAZPACHO SOUP

Add: shrimp \$13, crab meat \$14, lobster meat \$16

CAST IRON SKILLET SHRIMP

Garlic, parsley, white wine, lemon

FRIED CALAMARI SALAD

Romaine lettuce, cherry tomatoe citrus dressing

MAIN COURSE

FISH & CHIPS

Fresh cod, red cabbage slaw, french fries, tartar sauce, red wine vinegar

SURF BURGER

Grass feed beef, tomato, pickles, caramelized onions,
mayo-lemon dijon mustard,
french fries OR salad

Add Cheese \$3 Bacon \$3 Avocado \$3.50

GRILLED SALMON

Brussels sprouts, caramalized onions, dried cranberries,
tarragon sauce

PEI MUSSELES

Choice of white wine sauce, tomato basil OR creamy chicken broth,
mushrooms, white truffle oil, chives, french fries OR salad

DESSERTS

TROPIC SALAD

Mango sorbet

WARM APPLE STRUDEL

Served with vanilla ice cream

PROFITEROLE

Vanilla ice cream, almonds, hot chocolate sauce

