



THE SHADMOOR
RESTAURANT

NYC RESTAURANT WEEK

DINNER PRE-FIX MENU

\$39

January 18th - February 13th, 4pm-10pm

APPETIZER

CALAMARI

fried to golden perfection, herb aioli

CAST IRON SKILLET SHRIMP

Garlic, parsley, white wine, lemon

BEET SALAD

*Marinated beets, organic mixed greens, goat cheese,
orange segments, caramelized toasted walnuts, tarragon*

MAIN COURSE

GRILLED BRANZINO

*Sweet white fish, with lemon caper sauce, choice of side,
Freshly caught (deboned unless otherwise instructed, please allow 15 to 20*

GRILLED SALMON

*Brussels sprouts, caramalized onions, dried cranberries, lime tarragon
sauce*

ORGANIC CHICKEN

*Oven roasted organic chicken, baby carrots, fingerling potato puree,
bourbon tarragon sauce.*

DESSERTS

CHOCOLATE LAVA CAKE

Served with vanilla ice cream

WARM APPLE CRUMBLE

Served with vanilla ice cream

PROFITEROLE

Served with vanilla ice cream, almonds