

# Christmas Eve Menu

Saturday, December 24, 2011 - 11:30 am to 6:30 pm

## Starters

### Little necks on the Halfshell

1/2 Dozen - 8      Dozen - 15

### Oysters on the Halfshell

1/2 Dozen - 9      Dozen - 16

### Shrimp Cocktail - 9

Served with Traditional Cocktail Sauce

### Tomatoes & Mozzarella - 9

House-Made Fresh Mozzarella, Ripe Tomato Slice, Neapolitan Basil, Reduced Balsamic

### Garlic Bread Tower - 6

Served warm with Gorgonzola Fondue

### Steamed Clam Pot - 10

One Dozen Chardonnay-Steamed Little necks over Roasted Garlic Mashed Potatoes

### Buffalo Calamari - 10

Crispy Calamari Smothered in Buffalo Sauce & Topped with Crumbled Bleu Cheese, Served with Creamy Bleu Cheese on the Side

### Fried Calamari - 9

Crispy Outside, Tender Inside - Fra Diavolo, Remoulade

### Hot Crab & Artichoke Dip - 9

Lump Crab Meat, Artichoke Hearts, Special Cheese Blend - Crispy Wontons

### Crab Cakes - 12

Real Lump Crab Meat with Chesapeake Bay Spices - Remoulade

### Chicken Tenders - 7

Served with Honey Mustard, BBQ

### Coconut-Crusted Shrimp - 8

Succulent Shrimp Coated in Crispy Coconut, Tropical Mango Sauce

### Pan-Asian Lettuce Wraps - 9

Thai-Spiced Chicken Strips, Schezuan Vegetable Julienne Boston Bib Lettuce, Tangy Sesame Soy Sauce

### Scallops Wrapped in Bacon - 9

Tangy Tropical Glaze

### French Onion Soup - 6

### Corn & Crab Chowder - 5

## Sandwiches & Salads

*Served with Shadows Slaw, Seasoned Fries, or Sweet Potato Fries (\$1 extra)*

### Hickory Burger - 10

Crispy Bacon, Melted Cheddar, Purple Onion on a Toasted Kaiser Roll with Barbeque Sauce

### French Dip Au Jus - 11

Thinly Sliced USDA Choice Prime Rib on a Toasted French Roll, Roasted Garlic Aioli

### Chicken Fajita Wrap - 9

Herb-Marinated Grilled Chicken, Roasted Peppers, Caramelized Onions, Shredded Cheddar, Ripe Avocado, Crisp Lettuce and Tangy Salsa Served in a Garlic Herb Tortilla

### The Sicilian - 10

Shaved Prosciutto di Parma, House-Made Fresh Mozzarella, Ripe Sliced Tomatoes, Roasted Red Peppers and Crisp Arugula on a French Roll with Pesto, accompanied by House Salad

### Chicken BLT Salad - 13

Juicy Grilled Chicken Slices, Chopped Lettuce, Crumbled Bacon, Diced Tomatoes and Cucumbers, Crumbled Gorgonzola, Herbed Balsamic Vinaigrette

### Asian Ahi Salad - 15

Sesame Seed Encrusted Seared Ahi, Served Rare, with Crispy Greens, Napa Cabbage, Carrots, Radishes, Ginger-Soy Vinaigrette

**SHADOWS**  
*on the hudson*



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## Entrées

*Served with a Choice of House or Caesar Salad*

### **Grouper Provencale - 19**

Delicate Grouper Fillet Pan-Seared with White Wine, Fresh Lemon, Diced Tomatoes, Mediterranean Olives and Capers, Served with Rice and Vegetable Medley

### **Sesame Seared Ahi - 22**

Pan-Seared Sesame-Crusted Ahi Steak Served Rare over Basmati Rice, Wakame Seaweed Salad, Warm Ginger-Soy Vinaigrette

### **Pan Seared Scallops - 21**

Seared Dry Scallops with Wakame Seaweed Salad, Basmati Rice, Vegetable Medley and a Mandarin Orange, Mirin and Fresh Basil Reduction

### **Seafood Fra Diavolo - 20**

Imported Linguini, Shrimp, Calamari, Scallops, Littlenecks, Sliced Garlic, Crushed Red Pepper, EVOO - Finished with Fra Diavolo

### **Simply Grilled Salmon - 20**

Fresh Vegetable Medley, Basmati Rice

### **Four Cheese Ravioli - 15**

Tossed in a light Parmesan Cream Sauce with Roasted Red Peppers and Garlic Bread

### **Fettuccini Alfredo - 15**

Imported Fettuccini, White Wine Parmesan Cream Sauce - With Grilled Chicken - 19

### **Prime Rib - 20 / 24**

14 oz or 20 oz Slow-Roasted to Tender Perfection Mashed Potatoes and Vegetable Medley

### **9 oz Filet Mignon - 27**

Our most Tender Steak Grilled to Perfection and Served with Choice of Potato and Vegetable Medley

### **14 oz New York Strip Steak - 21**

USDA Choice New York Strip Steak Grilled with a Cracked Peppercorn Brandy Cream Sauce. Baked Potato and Vegetable Medley

### **Surf & Turf - 39**

9 oz Filet Mignon with 6 oz Lobster Tail Served with Shadows House Salad or Caesar, Vegetable Medley, and Choice of Potato

### **Steamed Lobster - 25**

1-1/4 Pound Fresh Maine Lobster, Drawn Butter, Lemon Crescents, Vegetable Medley, Choice of Potato

### **Parmesan-Crusted Chicken - 16**

Herb and Parmesan Crusted Chicken Breasts Topped with a Light Tomato Cream Sauce, Served with Linguini

### **Chicken Isabella - 19**

Panko and Parmesan-Encrusted Tomato and Eggplant Slices, Prosciutto, Fresh Mozzarella, and a Madeira Wine Mushroom Sauce Crowning a Tender Sautéed Boneless Breast of Chicken with Mashed Potatoes and Vegetable Medley

[www.shadowsonthehudson.com](http://www.shadowsonthehudson.com)

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