



Shadows RESTAURANT



DINNER ENTREES

FILET MIGNON - 24.95

*six ounce center cut steak cooked as desired
with choice of sauce
cafe de paris butter sauce , bordelaise sauce or house made
steak sauce
choice of two sides*

MARINATED TEXAS BARREL STEAK - 21.95

*boldly marinated and cooked to your liking
choice of sauce
cafe de paris butter sauce , bordelaise sauce or house made
steak sauce
choice of two sides*

BRAISED SHORT RIBS - 19.95

*in their natural gravy. served with mushrooms and carrots
choice of two sides*

FRESH ATLANTIC SALMON - 19.95

*broiled, grilled or blackened
choice of sauce
citrus glaze, oriental sesame or lemon caper sauce
choice of two sides*

STUFFED RAINBOW TROUT - 21.95

*pan seared boneless trout stuffed with baby shrimp
served with choice of sauce
citrus glaze, oriental sesame or lemon caper sauce
choice of two sides*

SHRIMP LO MIEN - 18.95

*jumbo shrimp stir-fry with fresh vegetables served over fresh
lo mien pasta*

VEGGIE PASTA PRIMAVERA - 13.95

*fresh vegetables and pasta with your choice of sauce
marinara sauce, alfredo sauce or pesto sauce
add protein chicken ..6.00 shrimp..7.00 salmon..9.00*

SIDES

FRESH GARLIC MASHED POTATOES

RICE PILAF

HERB ROASTED POTATOES

VEGETABLE RISOTTO

BUTTERED PASTA

STIR-FRY VEGETABLES

FRESH VEGETABLE OF THE DAY

DESSERTS

CHEF'S CHEESECAKE - 8.00

ask server for today's flavor

CHOCOLATE BREAD PUDDING - 8.00

served with a whisky creme anglais

KEY LIME PIE - 8.00

CREME BRULEE 8.00

with fresh berries

CHOCOLATE LAVA CAKE - 8.00

ICE CREAM 2.00

vanilla chocolate



TROON GOLF®

www.theshadowsrestaurant.com
Breakfast daily 8:00 am - 11:00 am
Hours daily 11:00 am - 8:pm

Consumer Advisory: Consumption of under cooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses.