

Appetizers

FRESH BAKED PRETZEL
Sweet-Hot mustard and Nacho cheese sauces 5.95

YELLOW FIN TUNA "POKE"
Sesame seed, sea greens, Bamboo fried rice 14.95

***MARINATED OLIVES**
Chef's blend of favorite Italian varieties 6.95

***HOUSE-MADE POTATO CHIPS**
Maui Onion Dip or Mint-Yogurt Tatziki 5.95
Both sauces 6.95

WHIPPED PUB-CHEESE
Served with house-made crackers 7.95

HUMMUS TRIO
Roasted garlic, Edamame and Red pepper;
served with herb Flatbread 10.95



AVAILABLE ONLY DURING DINING ROOM HOURS

***PORTOBELLO FRIES**
Roasted garlic, Buttermilk Ranch sauces 11.95

***FRIED ARTICHOKE HEARTS**
Cilantro-lemon aioli 11.95

BACON-WRAPPED PRAWNS
Pickled ginger-coconut cream,
and Sesame-mustard vinaigrette 12.95

***BAJA-STYLE
PRAWN COCKTAIL**
Citrus, tomato, avocado 12.95

SEARED & CRISPY AHI
Wasabi cream, Passion fruit
and Soy-tempura dipping sauces 14.95

***FRIED CALAMARI**
Thai chili-aioli,
Tartar & Cocktail sauces 12.95

CALAMARI STEAK FRIES
Thai chili, Cocktail & Tartar sauces 12.95

BAKED BRIE
Delicate pastry, Jalapeño jelly,
herb crostini 12.95

**WARM FRANCESE ROLLS
WITH BUTTER (2)** 1.95

Starters

WOOD-FIRED OYSTERS
Six Pacific oysters, spinach & bacon 14.95

HOUSE-SMOKED SALMON
Tasty King Salmon medallions 12.95

CUBAN-STYLE 'SLIDERS'
Slow-roasted pork loin, pickle
and Gruyère 11.95

TENDER WILD BOAR RIBS
Sherry-barbeque sauce, tangy cabbage slaw 12.95

OPEN-FACED REUBEN 'SLIDERS'
Pastrami, Swiss & Sauerkraut 12.50

*GLUTEN-FREE

Soups

CLAM CHOWDER
With oven-roasted sweet corn, bacon,
fresh rosemary and potato. Cup 7.50/Bowl 11.00

***CREAMY ARTICHOKE**
Hearts of premium artichokes, chicken stock,
leek, potato, and fresh cream. Cup 6.95/Bowl 9.50

FARMER'S MINESTRONE
With organic vegetables and
Campanelle pasta. Cup 6.50/Bowl 9.50

FRENCH ONION SOUP
Croutons, Gruyère cheese 12.95

Traditional Salads

SHADOWBROOK HOUSE
With Bacon-wrapped prawns 14.95
* Without prawns 11.95

***CURLY KALE SALAD**
Carrot, dried cranberries, Mandarin oranges,
Pistachio, goat cheese,
Citrus-shallot vinaigrette 11.95

***AHI NIÇOISE**
Lightly-seared peppered tuna, local baby greens,
haricot vert, boiled egg, Niçoise olive,
naturally ripened tomato, herbed Red potato
and Sherry-Dijon vinaigrette 18.95

CAESAR
Local Romaine with shaved
Parmegiano-Reggiano, garlic croutons;
optional anchovy garnish 11.95

B.L.T.
Baby Iceberg lettuce, vine-ripe tomato,
house-cured bacon, butter crouton,
Danish Bleu Cheese dressing 11.95

All salads are subject to a
\$3.00 split-plate charge

Flatbread

SMOKED SALMON
House-smoked, marinated tomato,
goat cheese, Meyer lemon confit 14.95

ITALIAN SAUSAGE
Caramelized onions, fennel, oregano,
garlic, chili flake and Mozzarella 14.95

*GLUTEN-FREE

Food ordered from the Rock Room Menu is
prepared and cooked in both our main kitchen
as well as in the Rock Room's small kitchen.

**TO ASSURE THE BEST QUALITY, FOOD
ORDERS FROM EACH KITCHEN ARE
DELIVERED AS SOON AS THEY ARE
PREPARED RATHER THAN ALL AT ONCE.**



Pizza

CORRALITOS

House-cured bacon, Granny Smith apples, caramelized onions, Mozzarella and Gruyère cheeses 16.95

SALAD PIZZA

Gruyère cheese, Parmesan, baby greens, red onions, Pear tomatoes, Balsamic-herb vinaigrette 14.95

CASTROVILLE

Artichoke hearts, extra virgin olive oil, spinach, garlic, Gruyère and Parmesan cheeses 15.95
With roasted chicken 17.95

MUSHROOM MEDLEY

Fontina & Goat cheese, Truffle oil 14.95

~ Traditional Pizza Favorites ~

PEPPERONI 14.95

MARGHERITA 14.50

ITALIAN SAUSAGE 14.95

THREE CHEESES 13.95

Add extra topping 1.50 each

(GLUTEN-FREE DOUGH AVAILABLE FOR ALL PIZZAS)

Sandwiches

Choice of coleslaw, House-made potato chips or mixed green salad

HOUSE BURGER

House-ground all beef, the usual accompaniments 13.95
Add Bacon jam 1.50/ Add cheese 1.50

PORK CHOP PANINI

Lightly smoked pork-chop center, Thai-chili marmalade 13.95

AHI MELT

Toasted Challah, Vermont cheddar, Iceberg, Bread & Butter pickles 14.95

STEAK SANDWICH

Brie, Watercress aioli, Bacon jam 14.95

FRENCH DIP

Thin sliced Angus beef, sweet French-sesame roll, creamy horseradish and Cabernet jus 17.95

FRIED CHICKEN

Herbed mayo, crunchy slaw, bread & butter pickles 13.95

AL'S GRILLED ITALIAN

Prosciutto, salami, pesto, Mozzarella, tomato, fresh basil 14.95

Larger Plates

PACIFIC RIM SALMON

~ AS FEATURED IN BON APPETIT MAGAZINE ~
Fresh Salmon filet, sea greens, ginger-wasabi and Ponzu sauces, julienne vegetables, Miso vinaigrette and sesame seeds 28.95

SMOKED SALMON PLATE

Garlic herbed cheese spread, pickled red onion, Caper salsa, toasted rye 16.95

THREE CHEESE 'MAC'

Wood oven-baked Campanelle pasta, sharp Cheddar, Gouda & Gruyère creamy sauce, crumbled herb-garlic crouton crust 13.95
With chicken or steak 17.95

ANTIPASTO PLATTER

(for two to four people)

Assorted cured meats, house-marinated olives, roasted garlic, Cornichon, Humboldt Fog cheese, roasted local beets, pickled asparagus, marinated tomatoes and crispy toast points 19.95

COUNTRY-STYLE CHICKEN POT PIE

Jidori chicken, traditional vegetables, savory gravy, flaky crust 13.95

*ROCKIN' ROCKROOM TACOS

Served with Molé-style black beans and tangy cabbage slaw

Choice of Two 13.95

Fish / Steak / Chicken / Pork



- HOUSE SPECIALTIES -

~ Available only during dining room hours ~

SLOW-ROASTED ANGUS PRIME RIB

Garlic-whipped potato, creamed spinach, horseradish cream and Cabernet jus
8oz Cut 27.95 / 12oz Cut 35.95
~ Our Prime Ribs are slow-roasted daily and subject to availability ~

*SLOW-ROASTED 'BONE-IN' PORK PRIME RIB

Slightly smoked Fingerling potatoes, roasted fennel, apple-mustard and Brandied Hock jus 26.95

*ROCK LOBSTER TAIL

Butter-poached 8oz. lobster tail, Champagne-Beurre Blanc, broccolini, garlic-whipped potatoes
Single tail 34.95 / Twin tails 54.95

All entrées are subject to a \$5.00 split plate charge.

*GLUTEN-FREE