

Appetizers

FRESH BAKED PRETZEL

Sweet-Hot mustard and Nacho cheese sauces 5.95

SALMON OR AHI "POKE"*

Sea greens, Bamboo rice, sesame seed topped with avocado and your choice of diced King Salmon or Yellow fin tuna 14.95

GF MARINATED OLIVES

Chef's blend of favorite Italian varieties 6.95

GF 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 a flatbread that has been dusted in fresh herbs and Parmesan 10.95



AVAILABLE ONLY DURING DINING ROOM HOURS

GF PORTOBELLO FRIES

Roasted garlic, Buttermilk Ranch sauces 12.95

GF FRIED ARTICHOKE HEARTS

Cilantro-lemon aioli 12.95

BACON-WRAPPED PRAWNS

Char-grilled with sweet soy glaze; sesame-mustard and pickled ginger-coconut cream sauces

FOUR PRAWNS 9.50 SEVEN PRAWNS 13.95

GF BAJA-STYLE PRAWN COCKTAIL

Citrus, tomato, avocado 13.95

SEARED & CRISPY AHI*

Wasabi cream, Passion fruit
and soy-tempura dipping sauces 15.95

GF FRIED CALAMARI

Thai chili, cocktail & tartar sauces 14.95

GF BUFFALO-STYLE CAULIFLOWER

Rice flour-crust, tossed in traditional Buffalo sauce,
garlic whipped potato, Blue cheese dip 9.95

BAKED BRIE

Delicate pastry, Jalapeño jelly, herb crostini 12.95

WARM FRANCESE ROLLS WITH BUTTER (2) 1.95

Starters

WOOD-FIRED OYSTERS*

Pacific oysters, bacon, spinach,
red bell peppers, compound butter 13.95

HOUSE-SMOKED SALMON

Tasty King Salmon medallions 13.95

CUBAN-STYLE 'SLIDERS'

Pulled pork, slow-roasted pork loin,
pickle and Gruyère 11.95

TENDER WILD BOAR RIBS

Sherry-barbeque sauce, tangy cabbage slaw 12.95

GF = GLUTEN-FREE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
TO FOODBORNE ILLNESS



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Soups

CLAM CHOWDER

With oven-roasted sweet corn, bacon, fresh rosemary and potato. Cup 8.50

CREAMY ARTICHOKE

Hearts of premium artichokes, chicken stock, leek, potato, and fresh cream. Cup 7.95

SOUP DU JOUR

Chef's selected seasonal offering. Cup 6.95

FRENCH ONION SOUP

Croutons, Gruyère cheese 12.95

Traditional Salads

SHADOWBROOK HOUSE

With Bacon-wrapped prawns 14.95
GF WITHOUT PRAWNS 11.95

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 12.95

GF SOUTH COUNTY BOUNTY

From bountiful South Santa Cruz County: Driscoll strawberries, avocado, mixed greens, grated apple, tossed in Rivas honey vinaigrette 11.95

GF AHI NIÇOISE*

Lightly-seared peppered tuna, local baby greens, haricot vert, boiled egg, Niçoise olive, naturally ripened tomato, herbed red potato & Sherry-Dijon vinaigrette 18.95

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

THE SICILIAN

Ground Italian sausage, caramelized onions, fennel, oregano, garlic, chili flake and Mozzarella 14.95

GF = 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.



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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,
served on a sesame bun 13.95
Add Bacon jam 1.50/ Add cheese 1.50

FRIED GREEN TOMATO B.L.T.

Bacon jam, avocado, little gem lettuce
served on rye bread 13.95

PORK CHOP PANINI

Brie, Bacon, granny smith apples,
Thai-chili marmalade,
served on a francese roll 13.95

LOBSTER ROLL

Claw & knuckle meat, celery, cucumber,
fresh tarragon, Dijon, mayonnaise,
served on a toasted Cubano roll 21.95

TUNA MELT*

Premium Ahi, Vermont cheddar, Iceberg,
Bread & Butter pickles,
served on toasted Challah 14.95

STEAK SANDWICH



Brie, Watercress aioli, Bacon jam,
served on a francese roll 14.95

FRENCH DIP

Thin sliced Angus Beef, creamy horseradish and
Cabernet jus served on a toasted Cubano roll 17.95

FRIED CHICKEN

Herbed mayo, crunchy slaw,
bread & butter pickles,
served on a potato bun 13.95



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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 29.95*

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*

COUNTRY-STYLE CHICKEN POT PIE

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

GF ROCKIN' ROCKROOM TACOS

*Served with Molé-style black beans
and tangy cabbage slaw*

Choice of Two 13.95

Fish / Steak / Chicken / Pork

6oz FILET MIGNON

*Topped with Chef seasoned butter,
served with fingerling potatoes,
mixed green salad 30.95*



~ 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 28.95 / 12oz CUT 36.95

*~ Our Prime Ribs are slow-roasted daily
and subject to availability ~*

PORK PRIME RIB

*'Bone-in' pork roast,
savory vegetable bread pudding,
roasted fennel, apple-mustard
and brandied hock jus 27.95*

LOBSTER TAIL

*Butter-poached tail, garlic-whipped potato,
broccolini, Champagne Buerre Blanc*

SINGLE TAIL 35.95

DOUBLE TAILS 60.95

SOBA NOODLE MEDLEY

*Marinated tofu, Soba noodles,
Shiitake mushrooms, scallions, fresh ginger,
garlic, cilantro and bean sprouts 22.95*

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

GF = GLUTEN-FREE



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AMERICANO-STYLE
Cup 4.50

illey FRENCH PRESS COFFEE
Petite Pot 6.50

illey ESPRESSO
Northern Italian-style
Single 4.50 / Double 6.50

illey CAPPUCINO OR LATTE
Single 6.00 / Double 7.50
French flavorings added to your coffee beverage
Ask for today's selections 1.00

IRISH COFFEE
Tullamore Dew Irish Whiskey, Illy Coffee,
Demerara Sugar and whipped cream 9.50

PREMIUM CHAI
David Rio Chai made with
Madagascar Vanilla 5.00

Tea forté

~ extraordinary teas ~
For a selection of our ultra-premium teas,
please ask your server.
5.00



Desserts
Your choice...9.95
Desserts made in house

GF CHOCOLATE MELTDOWN
Molten cake with
Marianne's Vanilla Bean ice cream

PETITE CHEESECAKE
Served with seasonal fruit topping

GF CRÈME BRÛLÉE
With Italian Amaretti cookie

BREAD PUDDING
Please ask server for tonight's
seasonal preparation

TIRAMISU
Ladyfingers soaked in espresso then
layered with mascarpone and cocoa powder

GF GIZDICH RANCH PIE
Please ask server for tonight's
seasonal preparation
Child portion with a scoope of
Vanilla Bean ice cream 5.00

JACK DANIELS' MUD PIE
Coffee-Crunch ice cream pie
with whiskey-chocolate sauce

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After Dinner Selections

Single Malts

Auchentoshan, Three Wood	14.50
Ardbeg, 10 yr. old Islay	14.00
Glenlivet, 12 yr. old	12.00
Glenlivet, 18 yr. old	19.00
Glenmorangie "Quinta Ruban" (Port Wood)	15.50
Glenmorangie "La Santa" (Sherry Wood)	15.50
Glenmorangie "Nectar D'Or" (Sauterne Wood)	18.00
Glenmorangie "Signet"	31.00
Glenrothes, "Select Reserve", Speyside	14.00
Johnnie Walker Platinum Label	20.00
Johnnie Walker Blue Label	32.00
Lagavulin, 16 yr. old Islay	20.00
Macallan, 12 yr. old	18.00
Macallan, 18 yr. old	38.00

Whiskeys

Basil Hayden's	12.00
Bookers Bourbon	14.00
Bulliet Bourbon	9.00
Dickel Rye Bourbon	10.00
Gentleman Jack Tennessee Whiskey	10.00
Jack Daniels Single Barrel	11.00
Knob Creek Bourbon	12.00
Makers Mark Bourbon	11.00
Makers Mark 46 Bourbon	12.00
Wild Turkey 101	11.00
Woodford Reserve Bourbon	12.00

Cognac

Courvoisier, VS	11.00
Delamain "Pale & Dry" XO	22.00
Hennessey VS	11.00
Hine Fine Champagne VSOP	14.50
Martell Cordon Bleu	29.00
Martell VSOP	14.00
Osocalis Alambic Brandy	12.00
Pierre Ferrand Reserve 1er Cru	19.00
Remy Martin VSOP	19.00
Remy Martin XO	29.00

Madeira

Blandy's Malmsey, 10 yr. old	13.00
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Porto

Fonseca, 10 yr. old Tawny	13.00
Graham's, 20 yr. old Tawny	17.00
Graham's "Porto for Two" Ruby	16.00
Heitz Cellars "Ink Grade" Ruby	12.50
1977 Taylor's Vintage Port(96 Points) Robert Parker... By the Bottle	400.00

Dessert Wines

Inniskillin Vidal Icewine	21.00
Pacific Rim Vin De Glaciere Riesling	9.00
Pelican Ranch Heritage Raspberry Wine	10.00



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