

Appetizers

FRESH BAKED PRETZEL

Sweet-hot mustard and nacho cheese
sauces 5.95

GF MARINATED OLIVES

Chef's blend of favorite Italian varieties 7.95

GF HOUSE-MADE POTATO CHIPS

Maui onion dip or mint-yogurt tzatziki 6.95
both sauces 7.95

AHI POKE *

Sea greens, bamboo rice, sesame seeds,
Avocados, and diced Yellow Fin Tuna 14.95

HUMMUS TRIO

Roasted garlic, edamame and red pepper;
with herbs and Parmesan flatbread 10.95

HOUSE-SMOKED SALMON

King salmon medallions;
Dill mustard, cucumber tzatziki
And Wasabi 13.95

CUBAN-STYLE 'Sliders'

Pulled pork, dill pickle,
Gruyère cheese, mustard 11.95

TENDER WILD BOAR RIBS

Sherry-barbeque sauce,
tangy cabbage slaw 12.95

**AVAILABLE ONLY DURING
DINING ROOM HOURS**

GF BUFFALO-STYLE CAULIFLOWER

Rice flour-crust, mild buffalo sauce,
garlic-whipped potato,
blue Cheese dip 10.95

V GF FRIED ARTICHOKE HEARTS

Deep-fried baby Castroville artichokes,
cilantro-lemon vegan aioli 12.95

BACON-WRAPPED PRAWNS

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

FOUR PRAWNS 9.50 SEVEN PRAWNS 13.95

GF FRIED CALAMARI

Thai chili, Cocktail & Tartar sauces 15.95

BAKED BRIE

Delicate pastry, jalapeño jelly, herbed crostinis 13.95

V GF PORTOBELLO FRIES

Rice flour-crust, roasted garlic, and
cilantro-lemon vegan aioli
dipping sauces 12.95

SEARED AHI *

Wasabi cream, Passion fruit
and soy-tempura dipping sauces 16.95

Soups

CLAM CHOWDER

Oven-roasted sweet corn, bacon,
fresh rosemary and potatoes Cup 8.50

GF CREAMY ARTICHOKE

Hearts of premium artichokes, chicken stock,
leeks, potatoes, and fresh cream Cup 7.95

Salads

SHADOWBROOK HOUSE

Baby spinach, mango-chutney vinaigrette,
grape tomatoes, candied pecans, and
three char-grilled bacon-wrapped prawns 14.95
GF WITHOUT PRAWNS 11.95

CAESAR *

Little gem lettuce, shaved Parmegiano-Reggiano,
garlic croutons;
optional anchovy garnish 11.95

B.L.T.

Baby iceberg lettuce, grape tomatoes,
house-cured bacon, garlic croutons,
Danish blue cheese dressing 12.95

GF SHRIMP LOUIE

Wild-caught Atlantic Bay shrimp,
grape tomatoes, English cucumber,
boiled egg, avocado, Kalamata olives,
iceberg lettuce, and house-made Louie dressing
HALF ORDER 13.95 FULL ORDER 19.95

GF SPRING GREENS & CITRUS

Spring mix, grape fruit, mandarins, goat cheese,
watermelon radish, dried cranberries, and
toasted almonds with citrus vinaigrette 13.95

GF AHI NIÇOISE *

Lightly-seared peppered tuna, local baby greens,
Haricot Vert, boiled egg, Nicoise olives,
grape tomatoes, herbed red potatoes, and
Sherry-Dijon vinaigrette;
optional anchovy garnish 18.95

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

 "Best Choice" by the Monterey Bay Aquarium watch list
GF = GLUTEN-FREE V = VEGAN

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



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 QUALITY, FOOD
ORDERS FROM EACH KITCHEN ARE
DELIVERED AS SOON AS THEY ARE
PREPARED RATHER THAN ALL AT ONCE**





Flatbread

SMOKED SALMON

House-smoked, marinated tomatoes, goat cheese, Meyer lemon confit 14.95

THE SICILIAN

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

Pizza

CORRALITOS

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

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 ~

CHEESE 13.95

PEPPERONI 14.95

MARGHERITA 14.95

ITALIAN SAUSAGE 14.94

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 14.95
Add bacon jam 1.50 / Add cheese 1.50

PULLED PORK

Slow-roasted pork, Sherry barbeque,
Chipotle coleslaw, bread and butter pickles,
served on a potato bun 14.95

STEAK SANDWICH



Brie, watercress aioli, bacon jam,
served on a Francese roll 15.95

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



Large 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

BLACKENED SHRIMP MAC & CHEESE

Campanelle pasta, three cheese Béchamel,
blackened prawn, Bay shrimp,
herbed-garlic crouton crust 19.95
Just Mac & Cheese 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,
small green salad 31.95



~ HOUSE SPECIALTIES ~

~ Available only during dining room hours ~

SLOW-ROASTED ANGUS PRIME RIB

Garlic-whipped potato, creamed spinach,
horseradish cream, cabernet jus
8oz CUT 28.95 / **12oz CUT** 36.95

GF LOBSTER TAIL

Butter-poached tail, garlic-whipped potato,
broccolini, Champagne Beurre Blanc

SINGLE TAIL 35.95
DOUBLE TAILS 60.95

V SOBA NOODLE MEDLEY

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

BLACK TRUFFLE GNOCCHI

Goat cheese Béchamel, truffle oil,
seasonal vegetables 21.95
With 6oz Filet brochettes 33.95

GF STUFFED PORTOBELLO

Stuffed with sauteed seasonal vegetables,
Topped with mozzarella and parmesan
cheeses. Served with a side of
seasonal greens 21.95

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

GF = GLUTEN-FREE V = VEGAN





AMERICANO

Cup 4.50

FRENCH PRESS COFFEE

Petite Pot 6.50

ESPRESSO

Northern Italian-style

Single 4.50 / Double 6.00

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, Iilly Coffee,
Demerara Sugar and whipped cream 10.00

PREMIUM CHAI

David Rio Chai made with
Madagascar Vanilla 5.00

PREMIUM TEA

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



GF CHOCOLATE MELTDOWN

Molten cake with Marianne's
Vanilla Bean ice cream 11.50

PETITE NEW YORK CHEESECAKE

Served with seasonal fruit topping 9.95

GF VANILLA BEAN CRÈME BRÛLÉE

With Italian Amaretti cookie 10.95

CHOCOLATE MOUSSE TORTE

Dark chocolate cookie crust, chocolate glaze,
and seasonal fruit coulis topping 11.50

JACK DANIEL'S MUD PIE

Marianne's Coffee-Crunch ice cream pie
with whiskey-chocolate sauce 11.50

GIZDICH RANCH PIE

Please refer to tonight's specials
for current preparation

BREAD PUDDING

Please refer to tonight's specials
for current preparation



Single Malts

Auchentoshan, Three Wood	15.00
Ardbeg, 10 yr. Old Islay	15.00
Glenlivet, 12 yr. Old	12.00
Glenlivet, 18 yr. Old	22.00
Glenmorangie	
"Quinta Ruban" (Port Wood)	18.00
Glenmorangie	
"La Santa" (Sherry wood)	16.00
Glenmorangie	
"Nectar D'Or" (Sauterne Wood)	20.00
Glenmorangie	
"Signet"	31.00
Glenrothes	
"Select Reserve", Speyside	14.00
Johnnie Walker	
Platinum Label	20.00
Blue Label	40.00
Lagavulin, 16 yr. Old Islay	22.00
Macallan, 12 yr. Old	18.00
Macallan, 18 yr. Old	48.00

Whiskeys

Angel's Envy Bourbon	13.00
Basil Hayden's	12.00
Booker's Bourbon	15.00
Bulliet Bourbon	10.00
Dickel Rye Bourbon	10.00
Gentleman Jack Whiskey	12.00
Jack Daniel's Single Barrel	14.00
Knob Creek Bourbon	12.00
Marker's Mark Bourbon	11.00
Maker's Mark 46 Bourbon	13.00
WildTurkey 101	11.00
Woodford Reserve Bourbon	12.00

Cognac

Courvoisier, VS	12.00
Delamain "Pale & Dry" XO	23.00
Hennessey VS	13.00
Hine Fine Champagne	
VSOP	17.00
Martell Cordon Bleu	35.00
Martell VSOP	17.00
Pierre Ferrand	
Reserve 1 ^{er} Cru	20.00
Remy Martin VSOP	20.00
Remy Martin XO	35.00

Madeira

Blandy's Malmsey	
10 yr. Old	13.00

Porto

Fonseca,	
10 yr. Old Tawny	13.00
Graham's,	
20 yr. Old Tawny	19.00
"Port for Two" Ruby	16.00
Heitz Cellars	
"Ink Grade" Ruby	14.00
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

