

Appetizers

FRESH BAKED PRETZELS

Sweet-hot mustard and
Nacho cheese 6.95

GF MARINATED OLIVES

Chef's blend of favorite
Italian varieties 8.95

HOUSE-MADE POTATO CHIPS

Maui onion dip or
mint-yogurt Tzatziki 7.50
♦ **BOTH SAUCES 8.75**

AHI POKE *🐟

Seagreens, Bamboo rice, Sesame
seeds, avocados, and diced
Yellow Fin Tuna 17.95

TENDER WILD BOAR RIBS

Sherry-barbeque sauce,
tangy cabbage slaw 15.95

**APPETIZERS BELOW ARE
AVAILABLE UNTIL THE
DINING ROOM KITCHEN CLOSES**

V & GF ARTICHOKE HEARTS

Deep-fried baby Castroville
artichokes; served with a
vegan cilantro-lemon aioli 14.95

BACON-WRAPPED PRAWNS

Four char-grilled, sweet soy glaze,
Sesame-mustard and pickled
ginger-coconut cream sauces 11.50
♦ **SEVEN PRAWNS 16.50**

GF FRIED CALAMARI 🐟

Thai-chili, Cocktail &
Tartar sauces 17.95

BAKED BRIE

Delicate pastry, mild Jalapeño jelly,
herbed Crostinis 15.95

SEARED AHI *🐟

Wasabi cream, Passion fruit and
soy-tempura dipping sauces 18.95

BASKET OF FRENCH FRIES

Served with ketchup 4.95

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

Soup

CLAM CHOWDER 🐟

Tender clams, oven-roasted sweet corn,
bacon, fresh rosemary, potatoes
Cup 10.95

GF CREAMY ARTICHOKE

Puréed hearts of artichokes, chicken
stock, leeks, potatoes, fresh cream
Cup 9.95

Salads

SHADOWBROOK HOUSE

Baby spinach, mango-chutney vinaigrette,
Grape tomatoes, candied
pecans, and two, char-grilled,
bacon-wrapped prawns 17.95
♦ **GF WITHOUT PRAWNS 12.95**

CAESAR *

Romaine, shaved Parmigiano-
Reggiano, garlic croutons 13.95
♦ **OPTIONAL ANCHOVY GARNISH**

B. L. T.

Baby Iceberg lettuce, Grape tomatoes,
house-cured bacon, garlic croutons,
Danish blue cheese dressing 14.95

GF AHI NIÇOISE *🐟

Lightly-seared seasoned tuna, local baby
greens, Haricot Vert, Divina tomatoes,
boiled egg, Niçoise olives, Grape
tomatoes, herbed Red Potatoes,
Sherry-Dijon vinaigrette 22.95

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, wood-fired kitchen

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

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

A 4% surcharge is added to all food and beverage
purchases to compensate in part for both past
and present Covid-related expenses and costs,
including but not limited to 8-months of closure,
mandated reduction of seating, and lengthier
hours of operation, including resulting overtime
wages. In addition, and to maintain a healthy and
sanitary work environment with today's health
challenges, we also offer premium, low-deductible
medical, dental, and life-insurance benefits to all
our employees who work 20+/hrs. week; and
TeleDoc health benefits to all those who work
less than 20/hrs. at no employee cost.





Pizzas

CORRALITOS

House-cured bacon, Granny Smith apples, Mozzarella, and Gruyère cheeses 18.50

v SALAD PIZZA

House dough with olive oil, sea salt and garlic; topped with a mixed green salad and Balsamic dressing 14.50

CASTROVILLE

Artichoke hearts, Spinach, Gruyère, Mozzarella, Parmesan 16.50

♦ WITH ROASTED CHICKEN 18.50

MARGHERITA

Mozzarella, basil, tomatoes 15.95

THE SICILIAN

Ground Italian sausage, caramelized onions, fennel, oregano, garlic, chili flakes and Mozzarella 15.95

PEPPERONI 15.95

CHEESE 14.95

♦ ADD EXTRA TOPPING 2.25

♦ ADD CHICKEN OR BACON 2.95

(GLUTEN-FREE DOUGH AVAILABLE FOR ALL PIZZAS)



Sandwiches

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

HOUSE BURGER

House-ground all beef patty, the usual accompaniments; served with garlic aioli on a Brioche bun 16.95

♦ ADD BACON JAM 2.95

♦ ADD CHEESE 2.25

SIRLOIN STEAK SANDWICH

Angus beef, Brie, Watercress aioli, bacon jam, lettuce, tomato, onion; served on a Francese roll 23.95

FRIED CHICKEN

Crunchy slaw, Bread & Butter pickles; served on a Potato bun 14.95

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822



Large Plates

'PACIFIC RIM' SALMON *

Fresh Salmon filet, Seagreens, Ginger-Wasabi and Ponzu sauces, julienne vegetables, Miso-vinaigrette and Sesame seeds 34.95

BLACKENED SHRIMP MAC & CHEESE

Campanelle pasta, three cheese Béchamel, blackened prawns, Bay shrimp, herbed-garlic crouton crust 19.95

♦ JUST MAC & CHEESE 13.95

"CHATEAU CUT" PRIME TOP-SIRLOIN STEAK

Topped with Chef's seasoned butter, served with roasted Fingerling potatoes, small green salad 29.95

HOUSE SPECIALTIES

Entrees below are available only during dining room hours

SLOW-ROASTED PRIME RIB

Garlic-whipped potato, creamed spinach, horseradish cream, Cabernet jus

♦ 8oz 33.95 / ♦ 12oz 41.95

SLOW-ROASTED AND BLACKENED PRIME RIB

Our classic Prime Rib placed in blackened spices and pan-seared

♦ 8oz 33.95 / ♦ 12oz 41.95

v & GF VEGETABLE STUFFED PORTABELLA

Roasted Portabella mushrooms, stuffed with Quinoa, grilled seasonal vegetables, seared tofu, topped with roasted Red Bell Pepper purée and Arugula 24.95

♦ ADD SHREDDED MOZZARELLA 2.25

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 25.95

♦ WITH 6oz FILET BROCHETTES 42.95

All entrées are subject to a \$6.00 split plate charge



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822