

## Appetizers

### FRESH BAKED PRETZELS

Sweet-hot mustard and  
Nacho Cheese dips

◆ Two for 6.95 / ◆ Three for 9.95

### GF MARINATED OLIVES

Chef's blend  
of favorite Italian varieties 8.95

### HOUSE-MADE POTATO CHIPS

Maui Onion or  
mint-yogurt Tzatziki dip 8.50

◆ BOTH SAUCES 9.75

### AHI POKE \*🐟

Seagreens, Bamboo Rice, Sesame  
Seeds, avocados, and diced  
Yellow Fin Tuna 18.95

### TENDER WILD BOAR RIBS

Sherry-barbeque sauce,  
tangy cabbage slaw 15.95

APPETIZERS BELOW ARE  
AVAILABLE UNTIL THE  
DINING ROOM KITCHEN CLOSSES

### V & GF ARTICHOKE HEARTS

Deep-fried baby 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 12.50

◆ SEVEN PRAWNS 17.95

### 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

### V & GF BASKET OF FRENCH FRIES

◆ SMALL 4.95 / ◆ LARGE 8.95

\* 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 11.95

### 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 13.95

### CAESAR \*

Romaine, shaved Parmigiano-  
Reggiano, garlic croutons 14.95

◆ OPTIONAL ANCHOVY GARNISH

### B.L.T. SALAD

Baby Iceberg Lettuce, Grape Tomatoes,  
bacon, garlic croutons, Danish Blue  
Cheese dressing 15.95

### GF AHI NIÇOISE \*🐟

Lightly-seared seasoned tuna, local  
Baby Greens, Divina Tomatoes, Green  
Beans, 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-made bacon jam, Granny Smith Apples, Mozzarella, and Gruyère Cheeses 18.50

### **v PIZZA SALAD**

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 17.95

◆ **WITH ROASTED CHICKEN** 19.95

### **MARGHERITA**

Mozzarella, basil, tomatoes 16.95

### **THE SICILIAN**

Ground Italian Sausage, caramelized onions, fennel, garlic, chili flakes 18.95

**CLASSIC PEPPERONI** 16.95

**TRADITIONAL 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

### **ROCK ROOM BURGER**

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

### **STEAK SANDWICH**

Angus Sirlion, Brie, watercress aioli, bacon jam, lettuce, tomato, onion; served on a Francese Roll 23.95

### **FRIED CHICKEN SANDWICH**

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

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## 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** 34.95 / ◆ **12oz** 44.95

### **SLOW-ROASTED AND BLACKENED PRIME RIB**

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

◆ **8oz** 34.95 / ◆ **12oz** 44.95

### **v&GF GRILLED VEGETABLE MEDLEY**

Grilled Seasonal vegetables, served over Coconut Rice topped with fried tofu and vegan Chipotle Aioli 24.95

### **v SOBA NOODLE BOWL**

Marinated tofu, ginger broth, Shiitake Mushrooms 23.95

### **BLACK TRUFFLE GNOCCHI**

Goat Cheese Béchamel, truffle oil, seasonal vegetables 27.95

◆ **WITH 6oz FILET BROCHETTES** 45.95

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



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**AMERICANO**

Cup 4.50

**illey FRENCH PRESS COFFEE**

Petite Pot 6.50

**illey ESPRESSO**

Northern Italian-style

Single 4.50 / Double 6.00

**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 11.00

**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**

Your Server will inform you of tonight's  
Seasonal Preparation 9.95

**GF VANILLA BEAN  
CRÈME BRÛLÉE**

With Italian Amaretti cookie 10.95

**JACKDANIEL'S MUDPIE**

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

**BREAD PUDDING**

Your Server will inform you of tonight's  
Seasonal Preparation 9.95

**HOUSE-MADE  
CHOCOLATE TRUFFLES**

With Guittard Chocolate  
(for here or to-go) 2.95

**SEASONAL ICE CREAM 6.95**

**v SEASONAL SORBET 6.95**



**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"(SauterneWood)	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
Bulleit 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 <sup>er</sup> 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
The Don,	
By Adelaida, Ruby	16.00

**Dessert Wines**

Inniskillin Vidal Icewine	21.00
Pacific Rim	
Vin De Glaciere Riesling	9.00