

## Appetizers

### BAKED PRETZEL BITES

Whole grain mustard aioli  
and house-made  
beer-cheese dips 10.50

### GF MARINATED OLIVES

Chef's blend of favorite Italian  
varieties; Served warm 9.95

### HOUSE-MADE POTATO CHIPS

Maui Onion or  
mint-yogurt Tzatziki dip 8.95  
◆ **BOTH SAUCES** 9.95

### AHI POKE \*🐟

Seagreens, Bamboo Rice, Sesame  
Seeds, avocados, and diced  
Yellow Fin Tuna 19.95

### TENDER WILD BOAR RIBS

Sherry-barbeque sauce,  
tangy cabbage slaw 16.95

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

### 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** 18.95

### GF FRIED CALAMARI 🐟

Thai-chili, Cocktail &  
Tartar sauces 17.95

### BAKED BRIE

Delicate pastry, mild Jalapeño Jelly,  
herbed crostinis 16.95

### 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 12.50

### GF CREAMY ARTICHOKE

Puréed hearts of artichokes, chicken  
stock, leeks, potatoes, fresh cream  
Cup 10.50

## Salads

### SHADOWBROOK HOUSE

Baby spinach, mango-chutney  
vinaigrette, Grape Tomatoes, candied  
pecans, and two, char-grilled,  
bacon-wrapped prawns 18.95  
◆ **GF WITHOUT PRAWNS** 14.95

### 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 23.95

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  
past expenses and costs and significant weeks of  
closure. Additionally 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 18.95

### V PIZZA SALAD

House dough with olive oil, sea salt and garlic; topped with a Mixed Green Salad and Balsamic dressing 14.95

### CASTROVILLE

Artichoke hearts, Spinach, Gruyère, Mozzarella, Parmesan 18.95  
♦ **WITH ROASTED CHICKEN** 20.95

### MARGHERITA

Mozzarella, basil, tomatoes 17.95

### THE SICILIAN

Ground Italian Sausage, caramelized onions, fennel, garlic, chili flakes 19.95

**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 17.95

♦ **ADD BACON JAM** 2.95

♦ **ADD CHEESE** 2.25

### STEAK SANDWICH

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

### FRIED CHICKEN SANDWICH

Tangy mustard sauce, Bread & Butter pickles, wild Arugula; served on a Brioche 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

6oz, Topped with Chef's seasoned butter, served with roasted Fingerling Potatoes, small Green Salad 31.95

### 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** 35.95 / ♦ **12oz** 46.95

### SLOW-ROASTED AND BLACKENED PRIME RIB

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

♦ **8oz** 35.95 / ♦ **12oz** 46.95

### V&GF GRILLED VEGETABLE MEDLEY

Grilled Seasonal vegetables, served over Coconut Rice topped with fried tofu and vegan Chipotle Aioli 25.95

### V SOBA NOODLE BOWL

Marinated tofu, ginger broth, Shiitake Mushrooms 27.95

### BLACK TRUFFLE GNOCCHI

Goat Cheese Béchamel, truffle oil, seasonal vegetables 27.95

♦ **WITH 6oz FILET  
BROCHETTES** 47.95

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



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