

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

SHRIMP SCAMPI

Sautéed Gulf Shrimp, spinach, Divina Tomatoes, tossed with fresh Linguine Pasta 31.95

♦ **HALF ORDER WITH 6oz FILET** 42.95

V&GF GRILLED VEGETABLE MEDLEY

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

BLACK TRUFFLE GNOCCHI

Goat Cheese Béchamel, truffle oil, Trumpet mushrooms 29.95

♦ **WITH 6oz FILET BROCHETTES** 51.95

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



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