





Appetizers

BAKED PRETZEL BITES

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

MARINATED OLIVES *GF*

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

HOUSE-MADE POTATO CHIPS

Maui Onion and
mint-yogurt Tzatziki dips 10.95

ROASTED BRUSSELS SPROUTS

Caramelized onion, bacon,
Goat Cheese crumbles, toasted pine nuts,
Balsamic reduction 14.95

TENDER WILD BOAR RIBS

Sherry-barbeque sauce,
tangy cabbage slaw 16.95

**APPETIZERS LISTED BELOW ARE
AVAILABLE UNTIL THE
DINING ROOM KITCHEN CLOSSES**





AHI POKE *

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

ARTICHOKE HEARTS *V & GF*

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 18.50

BUFFALO CAULIFLOWER

Crispy fried florettes, Buffalo sauce
Blue Cheese dressing,
Garam Masala spices 17.95

FRIED CALAMARI *GF*

Thai-chili, Cocktail &
Tartar sauces 18.95

BAKED BRIE

Delicate pastry, mild Jalapeño Jelly,
herbed crostinis 16.95

SEARED AHI *

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

BASKET OF *V & GF* FRENCH FRIES

◆ SMALL 6.95 / ◆ LARGE 8.95

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



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Soup

CLAM CHOWDER

Tender clams, oven-roasted sweet corn,
fresh rosemary, potatoes.
Optional crispy bacon garnish
Cup 12.95

CREAMY ARTICHOKE *GF*

Puréed hearts of Castroville artichokes,
Chicken stock, leeks, potatoes,
fresh cream
Cup 10.95




Salads

SHADOWBROOK HOUSE *GF*

Baby spinach, mango-chutney
vinaigrette, Cherry Tomatoes, candied
pecans, Granny Smith Apple,
Red Onion, soft boiled egg 15.95

◆ WITH CRISPY BAKER'S
BACON LARDONS 17.95

CAESAR *

Romaine, shaved Parmigiano-
Reggiano, house-made croutons
Parmesan crisps 14.95

◆ WITH GOURMET

WHITE ANCHOVY GARNISH 16.95

WEDGE SALAD

Baby Iceberg, Grape Tomatoes,
Baker's Bacon lardons,
house-made croutons,
Danish Blue Cheese dressing 15.95

AHI NIÇOISE * *GF*

Lightly-seared seasoned tuna, local
Baby Greens, Divina Tomatoes, Green
Beans, boiled egg, Kalamata 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.



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Pizzas

CORRALITOS

House-made bacon jam, Granny Smith Apples, Mozzarella, and Gruyère Cheeses 18.95

MUSHROOM BIANCA

Cremini mushroom, white sauce, caramelized onion, Arugula, Baker's Bacon, parmesan 18.95

CASTROVILLE

Artichoke hearts, Spinach, Gruyère, Mozzarella, Parmesan 18.95

◆ **WITH ROASTED CHICKEN** 20.95

MARGHERITA

Buffalo Mozzarella, house-made tomato sauce, fresh basil 18.50

THE SICILIAN

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

CHEF'S PEPPERONI

Cupping pepperoni, mozzarella, tomato sauce, parmesan, pepperoncinis, Mike's Hot Honey 18.95

CLASSIC CHEESE 15.50

CLASSIC PEPPERONI 16.95

◆ **ADD EXTRA TOPPING** 2.75

◆ **ADD CHICKEN** 3.95

(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, house-made bacon jam, Brie Cheese roasted garlic aioli, L.T.&O., on a Brioche Bun 21.95

STEAK SANDWICH

Angus Filet, grilled onions sweet peppers, butter lettuce, tomato, Jalapeño-aioli 23.95

FRIED CHICKEN SANDWICH

Tangy mustard sauce, Bread & Butter pickles, wild Arugula; served on a Brioche Bun 15.95

◆ **WITH MIKE'S HOT HONEY** 16.95

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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 bread crumbs 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** 47.95

SLOW-ROASTED & BLACKENED PRIME RIB

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

◆ **8oz** 35.95 / ◆ **12oz** 47.95

SHRIMP SCAMPI

Sautéed Gulf Shrimp, spinach, Divina tomatoes, tossed with fresh Linguine pasta 32.95

◆ **HALF ORDER WITH 6oz SIRLOIN** 43.95

GRILLED VEGETABLE *V&GF* 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, seasonal vegetables 29.95

◆ **WITH 6oz ANGUS FILET BROCHETTES** 51.95

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



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FRENCH PRESS COFFEE

Petite Pot 6.50

IRISH COFFEE

Tullamore Dew Irish Whiskey,
Premium coffee, Demerara Sugar,
and whipped cream 12.00

KELLY'S COFFEE

Bailey's Irish cream and Frangelico with
Premium coffee and whipped cream 12.50

PREMIUM TEA

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



*All Desserts are made in-house
by our Pastry Chef*

CHOCOLATE MELTDOWN ^{GF}

Molten cake with
Marianne's Vanilla Bean
ice cream 11.95

**PETITE NEW YORK
CHEESECAKE**

Your Server will inform you of tonight's
seasonal preparation 10.95

**VANILLA BEAN ^{GF}
CRÈME BRÛLÉE**

With Italian Amaretti cookie 11.95

JACK DANIEL'S MUD PIE

Marianne's Coffee-Crunch ice cream pie
with whiskey-chocolate sauce 11.95

BREAD PUDDING

Your Server will inform you of tonight's
seasonal preparation 10.95

TWO CHOCOLATE TRUFFLES

With Premium Guittard Chocolate
(for here or to-go) 3.95

SEASONAL ICE CREAM 9.50

SEASONAL SORBET ^V 9.50

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Single Malts

Auchentoshan, Three Wood	20.00
Ardbeg, 10 yr. Old Islay	17.00
Glenlivet, 12 yr. Old	15.00
Glenlivet, 18 yr. Old	35.00
Glenmorangie	
"Quinta Ruban" (Port Wood)	19.00
Glenmorangie	
"La Santa" (Sherry wood)	18.00
Glenmorangie	
"Nectar D'Or" (Sauterne Wood)	21.00
Glenmorangie	
"Signet"	44.00
Glenrothes	
"Select Reserve", Speyside	18.00
Johnnie Walker	
Gold Label	18.00
Blue Label	43.00
Lagavulin, 16 yr. Old Islay	25.00
Macallan, 12 yr. Old	19.00
Macallan, 18 yr. Old	60.00

Whiskeys

Angel's Envy Bourbon	14.00
Basil Hayden's	16.00
Booker's Bourbon	20.00
Bulleit Bourbon	11.00
Dickel Rye Bourbon	10.00
Four Roses Bourbon	10.00
Gentleman Jack Whiskey	13.00
Jack Daniel's Single Barrel	17.00
Knob Creek Bourbon	14.00
Marker's Mark Bourbon	12.00
Maker's Mark 46 Bourbon	15.00
Whistle Pig Rye Whiskey	14.00
Wild Turkey 101 Bourbon	13.00
Woodford Reserve Bourbon	12.00

Cognac

Courvoisier, VS	14.00
Delamain "Pale & Dry" XO	29.00
Germain-Robin	19.00
Hennessey VS	17.00
Hine Fine Champagne	
VSOP	19.00
Martell Cordon Bleu	40.00
Martell VSOP	17.00
Pierre Ferrand	
Reserve 1 ^{er} Cru	21.00
Remy Martin VSOP	18.00
Remy Martin XO	43.00

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

Adelaida Vineyards	
The Don, Ruby	16.00

Dessert Wines

Inniskillin Vidal Icewine	21.00
Pacific Rim	
Vin De Glaciere Riesling	9.00

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