



Appetizers

BAKED PRETZEL BITES

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

MARINATED OLIVES *GF*

Italian varieties;

Served warm; tossed with Parmesan 9.95

HOUSE-MADE POTATO CHIPS

Maui Onion and mint-yogurt Tzatziki dips 11.95

ROASTED BRUSSELS SPROUTS

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

TENDER WILD BOAR RIBS

Roasted, Guajillo-barbecue sauce, house pickled veggies, 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 12.95
♦ **SEVEN PRAWNS** 19.95

FRIED CALAMARI *GF*

Thai-chili, Cocktail & Tartar sauces 19.95

BAKED BRIE

Delicate pastry, mild Jalapeño Jelly, herbed crostinis 17.95

SEARED AHI *

Wasabi cream, Passion Fruit and soy-tempura dipping sauces 19.95

BASKET OF *V & GF* FRENCH FRIES

♦ **SMALL** 7.95 / ♦ **LARGE** 10.95

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



05/25



Soup

CLAM CHOWDER

Tender clams, oven-roasted sweet corn, fresh rosemary, potatoes.

Optional crispy bacon garnish
Cup 13.95

CREAMY ARTICHOKE *GF*

Puréed hearts of Castroville artichokes, Chicken stock, leeks, potatoes, fresh cream
Cup 11.95

Salads

SHADOWBROOK HOUSE *GF*

Baby spinach, mango-chutney vinaigrette, Cherry Tomatoes, candied pecans, Granny Smith Apple, Red Onion, soft boiled egg 16.95

♦ **WITH CRISPY BAKER'S BACON LARDONS** 18.95

CAESAR *

Romaine, shaved Parmigiano-Reggiano, house-made croutons
Parmesan crisps 15.95

♦ **WITH GOURMET**

WHITE ANCHOVY GARNISH 17.95

WEDGE SALAD

Baby Iceberg, Grape Tomatoes, Baker's Bacon lardons, house-made croutons, Danish Blue Cheese dressing 16.95

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 24.95

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.



04/24



Pizzas

CORRALITOS

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

THE PAJARO

Strawberry, bacon jam, goat cheese, arugula, balsamic glaze 19.95

CASTROVILLE

Artichoke hearts, Spinach, Gruyère, Mozzarella, Parmesan 18.95

♦ **WITH ROASTED CHICKEN** 21.95

MARGHERITA

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

THE SICILIAN

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

PROSCIUTTO DI PARMA

Prosciutto, tomato, Mozzarella, Parmesan, Arugula, Balsamic reduction, roasted garlic 20.95

CLASSIC CHEESE 15.50

CLASSIC PEPPERONI 17.50

♦ **ADD EXTRA TOPPING** 2.75

♦ **ADD CHICKEN** 3.95

♦ **ADD MIKE'S HOT HONEY** 1.00

(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 22.50

STEAK SANDWICH

Angus Filet, grilled onions, Pepperjack cheese, sweet peppers, Butter lettuce, tomato, Jalapeño Aioli 26.95

FRIED CHICKEN SANDWICH

Carolina Gold BBQ sauce, House-made Bread and Butter pickles, slaw, served on a Brioche Bun 16.95

♦ **WITH MIKE'S HOT HONEY** 17.95

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04/24



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

Macaroni Pasta, three cheese Bechamel, blackened prawns, Bay Shrimp, herbed-garlic crouton crust 22.95

♦ **JUST MAC & CHEESE** 15.95

"CHATEAU CUT" PRIME TOP-SIRLOIN STEAK

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

* HOUSE SPECIALTIES *

Entrees below are available only during Dining Room hours

SLOW ROASTED PRIME RIB

Slow roasted, garlic-whipped potato, creamed spinach, horseradish cream, Cabernet jus

♦ **8oz** 36.95 / ♦ **12oz** 49.95

SLOW ROASTED & BLACKENED PRIME RIB

Slow-roasted prime rib placed in blackened spices and pan-seared

♦ **8oz** 36.95 / ♦ **12oz** 49.95

SHRIMP SCAMPI

Sautéed Gulf Shrimp, spinach, Divina tomatoes, tossed with fresh Linguine pasta 34.95

♦ **HALF ORDER WITH 6oz SIRLOIN** 46.95

GRILLED VEGETABLE *V&GF* MEDLEY

Grilled Seasonal vegetables, served over Coconut Rice topped with fried tofu and vegan Chipotle aioli 26.95

BLACK TRUFFLE GNOCCHI

Goat Cheese Béchamel, truffle oil, seasonal vegetables 31.95

♦ **WITH 6oz ANGUS FILET BROCHETTES** 57.95

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



GF = GLUTEN-FREE V = VEGAN



04/24



illy FRENCH PRESS COFFEE

Petite Pot 6.95

illy AMERICANO

Cup 4.95

illy ESPRESSO

Single 3.95 Double 5.95

illy CAPPUCINO OR LATTE

Single 5.95 Double 7.95

Tea forté
~ extraordinary teas ~

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 12.95

**PETITE NEW YORK
CHEESECAKE**

Your Server will inform you of tonight's
seasonal preparation 12.95

**VANILLA BEAN ^{GF}
CRÈME BRÛLÉE**

With Italian Amaretti cookie 12.95

JACK DANIEL'S MUD PIE

Marianne's Coffee-Crunch ice cream pie
with whiskey-chocolate sauce 12.95

BREAD PUDDING

Your Server will inform you of tonight's
seasonal preparation 11.95

TWO CHOCOLATE TRUFFLES

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

SEASONAL ICE CREAM 9.50

SEASONAL SORBET ^v 9.50



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”(SauterneWood)	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	23.00
Pacific Rim	
Vin De Glaciere Riesling	9.00