



Pizzas

CORRALITOS

House-made Bacon jam, Apples
Mozzarella, Gruyère 20.95

CASTROVILLE

Artichoke hearts, Spinach, Gruyère,
Mozzarella, Parmesan 20.95

◆ **WITH ROASTED CHICKEN** 24.95

THE SICILIAN

Ground Italian Sausage,
caramelized onions, Fennel,
garlic, chili flakes 21.95

PROSCIUTTO DI PARMA

Prosciutto, tomato, Mozzarella,
Parmesan, arugula, Balsamic
reduction, roasted garlic 22.95

CLASSIC CHEESE 16.95

CLASSIC PEPPERONI 19.95

CLASSIC MARGHERITA 19.95

◆ **ADD EXTRA TOPPING** 2.95

◆ **ADD CHICKEN** 3.95

(GLUTEN-FREE DOUGH AVAILABLE FOR ALL PIZZAS)



Large Plates

POT PIE OF THE DAY

Inquire with your server
for Today's Special 24.95

'PACIFIC RIM' SALMON * GF

Fresh Salmon filet, Seagreens,
Ginger-Wasabi and Ponzu sauces,
julienne vegetables, Miso-Vinaigrette
and Sesame seeds 35.95

BLACKENED SHRIMP MAC & CHEESE

Macaroni Pasta, Three Cheese
Bechamel, blackened prawns,
herbed-garlic crouton crust 25.95

◆ **JUST MAC & CHEESE** 16.95

"CHATEAU CUT" PRIME TOP-SIRLOIN STEAK *

6 oz, Topped with Chef's seasoned
Butter; with roasted Fingerling
potatoes, small Green Salad 35.95

BEEF LASAGNA

Beef Short Rib lasagna,
handmade pasta,
tomato Sugo, Four Cheeses,
with a mixed green salad 32.95

WOOD ROASTED HALF CHICKEN GF

Lemon-Thyme Marinade, Apple slaw, and
Walnut-parsley salsa 32.95

TO ASSURE QUALITY, FOOD ORDERS FROM
EACH KITCHEN ARE DELIVERED AS SOON
AS THEY ARE PREPARED
RATHER THAN ALL AT ONCE



5/19/2026



Sandwiches

ROCK ROOM BURGER *

House-ground 8oz patty,
bacon jam, Cheddar cheese, L.T.O
garlic Aioli, on Brioche,
house-made potato chips 24.95

STEAK SANDWICH *

Angus filet steak, grilled onions,
sweet peppers, Pepperjack cheese,
Jalapeño Aioli,
house-made potato chips 27.95

* 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** 38.95 / ◆ **12oz** 53.95

SLOW ROASTED & BLACKENED PRIME RIB *

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

◆ **8oz** 38.95 / ◆ **12oz** 53.95

'SCAMPI-STYLE' LINGUINE

Sautéed Prawns, Spinach,
Divina tomatoes, tossed with
fresh Linguine pasta 35.95

◆ **½ ORDER WITH**

6 oz FILET MEDALLIONS * 49.95

ZUCCHINI FRITTERS GF & V

Three Fritters, dairy-free coconut
yogurt, Orange zest 27.95

◆ **TWO FRITTERS**

WITH 7 oz SALMON 44.95

BLACK TRUFFLE GNOCCHI

Goat Cheese Béchamel, truffle oil,
mushroom medley 32.95

◆ **¾ ORDER WITH 6 oz FILET
MEDALLIONS *** 49.95



GF = GLUTEN-FREE V = VEGAN



5/19/2026





Appetizers

TWO BAKED PRETZELS

Whole Grain mustard Aioli and house-made beer-cheese dips 13.50

MARINATED OLIVES *GF*

Chef's Favorite Italian varieties; 9.50

BABBA GHANOUSH

Roasted eggplant dip, mint & toasted sesame seed garnish, served with flatbread 14.95

ROASTED BABY ZUCCHINI *GF*

Caramelized onion, Goat cheese, Walnut oil and Praline 18.95

ROASTED BABY BEETROOTS *GF*

Pepitas, walnuts, Balsamic dressing, whipped goat cheese, mint salad 17.95

ROASTED OCTOPUS *GF*

Roasted in garlic, citrus, and chili Served with Tzatziki sauce 23.95

BACON-WRAPPED PRAWNS *GF*

Four wood roasted Prawns, Dressed in Sesame-Mustard 14.95

♦ SEVEN PRAWNS 22.95

DOUBLE R RANCH BEEF CARPACCIO* *GF*

Thin sliced Tenderloin, Parmesan crisps, arugula, Parmesan aioli 18.95

AHI CARPACCIO * *GF*

Yellow fin tuna, shallots two ways, Blood orange salad 18.95

Items below are available only during Dining Room hours

ARTICHOKE HEARTS *V & GF*

Deep-fried baby artichokes; served with a vegan Cilantro-lemon Aioli 15.95

BAKED BRIE

Delicate pastry, mild Jalapeño jelly, herbed Crostini 18.95

CALAMARI *GF*

Italian coleslaw, sweet Thai chili and Tartar sauces 21.95

BASKET OF *V & GF* FRENCH FRIES 10.95

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



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Soup

FRENCH ONION SOUP

Caramelized onion, apple au jus, Three cheese crumble toast 14.95

CLAM CHOWDER

Tender clams, oven-roasted sweet corn, fresh Rosemary, potatoes. Optional: Crispy bacon garnish Cup 14.95

CREAMY ARTICHOKE *GF*

Puréed hearts of artichokes, Chicken stock, leeks, potatoes, fresh cream Cup 12.95

Salads

SHADOWBROOK HOUSE *GF*

Baby Spinach, Mango-chutney vinaigrette, Cherry Tomatoes, candied Pecans 16.95

♦ WITH CRISPY BAKER'S BACON LARDONS 18.95

CAESAR *

Romaine, shaved Parmigiano-Reggiano, house-made croutons Parmesan crisps 16.95

♦ WITH GOURMET

WHITE ANCHOVY GARNISH 18.95

WEDGE SALAD

Baby Iceberg, Grape Tomatoes, Baker's Bacon lardons, house-made croutons, Danish Blue Cheese dressing 18.95

HEIRLOOM TOMATO SALAD

Torn Mozzarella, basil gel, crostini raspberry Balsamic dressing 18.95

Food ordered from the Rock Room Menu is prepared and cooked in our Rock Room's small, wood-fired kitchen

TO ASSURE QUALITY FOOD, ORDERS FROM THE KITCHEN ARE DELIVERED AS SOON AS THEY ARE PREPARED RATHER THAN ALL AT ONCE

 "Best Choice" by the Monterey Bay Aquarium watch list

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A 4% surcharge is added to all food and beverage purchases to compensate in part for past expenses and costs and significant weeks of mandated 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 at no cost to all our full time employees; and TeleDoc health benefits to all those who work less than 20/hrs. Including their family members.



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