



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 Marble
potatoes, small Green Salad 35.95

WOOD-FIRED BEEF LASAGNA

Handmade pasta,
tomato Sugo, Four Cheeses 29.95

WOOD-ROASTED ^{GF} HALF CHICKEN

Lemon-Thyme Marinade, Marble
potatoes, Butternut squash, parsnips,
Chicken jus 32.95

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



9/20/2026



Sandwiches

ROCK ROOM BURGER *

House-ground 6oz patty,
bacon jam, Cheddar cheese, L.T.O
garlic Aioli, Brioche,
house-made potato chips 23.95

STEAK SANDWICH *

6oz top sirloin steak, grilled onions,
sweet peppers, Pepperjack cheese,
Jalapeño Aioli,
house-made potato chips 27.95

HALIBUT SANDWICH

6oz halibut patty, house Tartar,
Butter lettuce, Brioche,
house-made potato chips 29.95

* HOUSE SPECIALTIES *

Entrees below are available
only during Dining Room hours

CHICKEN SANDWICH

6oz Parmesan-crusted breast,
Smoked pickle aioli, L.T.O, Brioche,
house-made potato chips 25.95

SLOW ROASTED PRIME RIB *

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

♦ **8oz** 39.95 / ♦ **12oz** 54.95

SLOW ROASTED & BLACKENED PRIME RIB *

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

♦ **8oz** 39.95 / ♦ **12oz** 54.95

PRAWN LINGUINE

Scampi-style, sautéed Prawns,
Spinach, Divina tomatoes, tossed with
fresh Linguine pasta 35.95

♦ **½ ORDER WITH**

6 oz FILET MEDALLIONS * 49.95

ZUCCHINI FRITTERS ^{V&GF}

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



9/20/2026



Appetizers

TWO BAKED PRETZELS

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

HUMMUS *V*

Roasted chickpea & Tahini,
Smoked paprika oil,
house flatbread 17.95

ROASTED BABY ZUCCHINI *GF*

Caramelized onion,
Purple Haze Goat cheese,
Walnut oil and Praline 18.95

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*

Paper-thin sliced Filet, Parmesan crisps,
Arugula, Parmesan aioli 19.95

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



9/20/2026



Soup

FRENCH ONION SOUP

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

CLAM CHOWDER

Tender clams, oven-roasted sweet corn,
fresh Rosemary, potatoes.
Optional: Crispy bacon garnish
8oz Cup 14.95

CREAMY ARTICHOKE *GF*

Puréed hearts of artichokes,
Chicken stock, leeks, potatoes,
fresh cream
8oz Cup 12.95

Salads

ROASTED BABY BEETS *GF*

Pepitas, walnuts, Balsamic reduction,
Purple Haze goat cheese,
mint salad 17.95

CAESAR *

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

♦ **WITH GOURMET**

WHITE ANCHOVY 18.95

WEDGE SALAD

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

SEASONAL SQUASH SALAD *GF*

Baby squash, Baby kale,
whipped goat cheese, Pepitas,
cranberry vinaigrette 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

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
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.



9/20/2026