









ROCKWOODGRILL

STARTERS

- Di Stefano Burrata 13 
 seasonal jam, pickled fruit, spiced nuts,
 dried fruit, balsamic glaze
- Fried Calamari 14 
 fennel, Anaheim peppers, lemon, spicy "Piri-Piri" remoulade
- Bacon Wrapped Dates 11 
 dried spanish chorizo, saffron aioli, red pepper coulis
- Charred Octopus 15 
 hummus, olives, celery leaf, roasted pepper
- Ahi Poke 15 
 chili soy sauce, avocado, macadamia nuts, wonton chips
- Grilled Market Artichoke 14 
 pressed lemon oil, herb aioli, Mayan sea salt
- Seasonal Soup 8







SALADS

- Market Salad 9 
 Suzie's organic farm greens, diced apple,
 fennel, candied pecans, pomegranate vinaigrette
- Arugula Salad 14 
 roasted beets, spiced walnuts, goat cheese, hazelnut vinaigrette
- Wedge Salad 11 
 baby iceberg lettuce, crisp bacon, chive, Point Reyes blue cheese,
 eggs, croutons
- Kale Caesar Salad 14 
 baby gem, baby kale, herb croutons, pumpkin seeds, white
 anchovy, shaved parmesan
- Chicory Salad 13 
 endive, radicchio, Point Reyes blue cheese, prosciutto,
 date vinaigrette

FROM THE GRILL

- Prime Cowboy Ribeye 16oz. 68 
 Angus Filet Mignon 8oz. 44 
 Angus New York 14oz. 39 
 Angus Porterhouse 24oz. 59 
 Market Fish 30
 gluten friendly upon request

SIDES


- roasted pee wee potatoes & cipollini onions 7 
 loaded baked potato & smoked cheddar 7 
 roasted brussel sprouts & Nueskes bacon 7
 sauteed mushrooms & marsala 7 
 charred heirloom carrots & lemon creme fraiche 7 
 grilled asparagus & crushed sea salt 7 
 potato puree & roasted garlic 6 
 grilled broccolini & lemon 6

choice of sauce 

duck fat bearnaise | chimichurri | green peppercorn | port wine shallot

ENTRÉES

- Pork Shank 34 
 tuscan kale, anson mills polenta, celery leaf,
 pickled mustard seeds
- Half Mary's Organic Rotisserie Chicken 24 
 braised cabbage, cannellini beans, panchetta, mushrooms
- Charred Cauliflower Steak 21 
 spiced lentil stew, pine nuts, watercress, olives, mint gremolata
- Scallops 36 
 pickled kohlrabi, celeriac puree,
 watercress, citrus vinaigrette
- Lamb Ragu 26 
 rigatoni, garlic, fennel, purple haze goat cheese, kale
- Skuna Bay Salmon 31 
 farro, sweet potato, pickled kohlrabi, meyer lemon vinaigrette

If you have any concerns regarding food allergens, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. An 18% service charge will be added to parties of 8 or more. Gluten Friendly items: 

 #desertplayground
 @desertsprings

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