

STARTERS		ENTREES	
BASKET OF FRIES Beer Battered or Sweet Potato	\$5	CHICKEN TENDERS & FRIES Served with choice of Beer Battered or Sweet Potato Fr	\$15 ries
QUESADILLA Blend of Monterey Jack and cheddar melted in a large flour tortilla Add \$2: BBQ chicken, BBQ pulled pork, or shrimp	\$10	FETTUCCINE ALFREDO Served with chicken or garlic shrimp -substitute salmon \$8, seasonal vegetables add \$2	\$15
SLIDERS 3 house smoked BBQ pulled pork sliders on grilled brioche rolls topped with coleslaw	\$10	SPAGHETTI & MEATBALLS Seasonal vegetables add \$2	\$15
STREET TACOS 3 carnitas or chicken tacos with onion & cilantro mix,	\$10	FISH 'N' CHIPS Fried cod served with tartar sauce and lemon wedges	\$18
salsa verde Ā 日報 [] A [di]æ sub shrimp add \$2	0.40	MONTEREY CHICKEN CLUB Grilled cilantro chicken topped with bacon, melted Monterey Jack cheese, avocado, house-made ranch,	\$18
CALAMARI Fried calamari served with cocktail and chipotle aioli	\$12	lettuce and tomato served on a grilled brioche bun	
WINGS (+\$0.50 per extra sauce) Choice of (6): Traditional, Boneless, or Meatless Choice of sauce: Buffalo, BBQ, Garlic Parmesan, Spicy Honey Served with veggie sticks and ranch or blue cheese	\$12	TRIDENT CHEESEBURGER* 1/2 lb beef patty featuring our chef's house-blend seasoning with lettuce, tomato, red onion, and cheese on a grilled brioche bun, and served with fries add: avocado \$2, bacon \$1.50, grilled onions \$1	\$18
SALADS		RIB EYE STEAK*	\$20
HOUSE SALAD Mixed greens with carrots, cucumbers, cherry tomatoe	\$8	8oz grilled Rib Eye Steak served with baked potato and seasonal vegetables	
COBB SALAD Mixed greens, avocado, bacon, boiled eggs, carrots, grilled chicken, cherry tomatoes, blue cheese crumbles, & sweet onion	\$16	MONTEREY BAY SALMON BEURRE BLANC Grilled salmon fillet seasoned and topped with beurre blanc sauce served with brown rice and seasonal vegetables	\$20
Dressing options: Blue cheese, ÜanchÆÆa•] berry vinaigrette		DESSERTS	
(+\$0.50 per extra sauce) BEVERAGES		TIRAMISU Tiramisu topped with a caramel drizzle/whipped	\$8
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U¦æ)*^ÁR″a&^ÉRÔ¦æ)à^¦¦^ÁR″a&^ÉRÚJ}^æ]] ^ÁR″a&^ÉA Õ¦æ}^-¦~ãoÁr″a&^ÉAGI] ^ÁR″a&^ÉB\$3 + \$0.50 refills		vanilla ice cream, whipped cream, chocolate drizzle TOFFEE BUTTER CAKE	\$8
Q\$\^åÁ\^æ\0 æ•/\$3Æ\00\æ\&^\\$8		Topped with whipped cream served with a scoop of vanilla ice cream	,,
TRIDENT ROOM BEER MUGS Classic \$25 Marine \$28		CHURRO Bavarian cream churro served with vanilla ice cream finished with chocolate drizzle	\$8

TRIDENT ROOM

Local Commands \$30

thehoteldelmonte.com | 831 - 656 - 7508 Basement of Historical Hotel Del Monte, Monterey CA

HOURS

Monday 3:00 PM - 9:00 PM Tuesday - Saturday 3:00 PM - 10:00 PM Closed Sunday & Federal Holidays The Trident Room is a Cashless Facility

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.