

MENU

STARTERS

(+\$0.50 per extra sauce)

MONTEREY QUESADILLA 10

Blend of Monterey Jack and Cheddar Melted in a Large Flour Tortilla
Add: BBQ Chicken \$2, BBQ Pulled Pork \$2, or Shrimp \$4

BBQ PORK SLIDERS (3) 10

BBQ Pulled Pork on Toasted Brioche Buns Topped with BBQ Sauce and Coleslaw

STREET TACOS (3) 12

Camitas or Chicken Tacos Topped With Onion & Cilantro
Served with Fresh Salsa Verde
Substitute Shrimp add \$4

CALAMARI 15

Fried Calamari Sticks Served with Cocktail Sauce, Chipotle Aioli and Lemon Wedge

WINGS (6) 12

Choice of Traditional, Boneless, or Meatless
Choice of sauce: Buffalo, BBQ, Spicy Honey, or Garlic Parmesan
Served with Veggie Sticks and Choice of Ranch or Blue Cheese

DEL MONTE SAMPLER 20

Cheese Quesadilla, 4 Boneless Wings, Onion Rings, Calamari Fries, Cheese Cigars

CARNE ASADA FRIES 18

Beer Battered Fries, Marinated Asada, Cheese, Onions, Cilantro, Jalapenos, Tomato, Guacamole, and Sour Cream

CHIPS AND GUAC 10

Fresh Fried Corn Tortilla Chips served with House Made Guacamole and Fresh Salsa Verde

MEXICAN STYLE CHEESE CIGARS 12

A Fusion of Creamy & Cotija Cheeses, Hand-rolled in a Crispy Spring Roll Wrapper with Jalapeno Pieces and Red Pepper Flakes served with Cilantro Crema and Fresh Salsa Verde

CHICKEN TENDERS (3) 10

Homestyle Lightly Peppered Chicken Tenderloin Fritters served with BBQ Sauce & House Made Ranch

FLATBREAD

MARGHERITA 15

Marinara, Mozzarella, Fresh Basil

CHEESEBURGER 18

Crumbled Burger, Cheese Blend, Topped with Lettuce, Tomatoes, Pickles, Onions, and Trident Burger Sauce

KING TRITON 18

Pepperoni, Peppers, Onions, Olives, Tomato, Bacon, Mushrooms

WILD FOREST MUSHROOM 18

Roasted Mushroom Medley Puree, Citrus Ricotta Cheese, and Balsamic Glaze

BUILD YOUR OWN 15

With Marinara and Cheese Blend
Add pepperoni, ground beef, bacon, peppers, onions, olives, mushrooms, extra cheese, jalapenos, basil, \$2 per item

SOUP & SALADS

Dressing options: House Made Ranch, Blue Cheese, Italian, or Greek Vinaigrette

TOMATO BISQUE BOWL 6

Served with a Dinner Roll

CLASSIC CHICKEN CAESAR SALAD 14

Grilled Chicken, Salinas Valley Romaine, Parmesan Cheese, Croutons, and Caesar Dressing

AHI TUNA SALAD 16

Seared Ahi Tuna, Salinas Valley Mixed Greens, Carrots, Onions, Tomatoes, and Cucumbers served with Asian Vinaigrette

GREEK SALAD 12

Salinas Valley Romaine, Tomato, Feta, Cucumber, Red Onion, Olives

COBB SALAD 16

Grilled Chicken, Salinas Valley Mixed Greens, Avocado, Bacon, Boiled Egg, Carrots, Cherry Tomatoes, Cucumbers, Blue Cheese Crumbles, and Red Onion

HOUSE SALAD 8

Salinas Valley Mixed Greens with Carrots, Cucumbers, Red Onions, and Cherry Tomatoes

1 UNIVERSITY CIR, MONTEREY, CA 93943

831-656-7508

HOURS OF OPERATION

MONDAY: 3:00 PM - 9:00 PM

TUESDAY - SATURDAY: 3:00 PM - 10:00 PM

FOOD SERVICE ENDS AT 9 PM DAILY

CLOSED SUNDAY & FEDERAL HOLIDAYS



TRIDENT ROOM BEER MUGS

CLASSIC 25 | MARINE 28

LOCAL COMMANDS 30

The Trident Room is a Cashless Facility | 18% gratuity will be added on parties of six or more | No split checks
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MENU

PASTAS

served with garlic bread

BLACKENED CHICKEN FETTUCCINE 16

Alfredo Pasta of Chicken in Cream Alfredo Sauce
Substitute Shrimp add \$2 or Salmon add \$6

TRI-COLORED CHEESE TORTELLINI 16

Pasta filled with a Blend of Ricotta, Romano, Parmesan and Asiago Cheeses that are Perfectly Seasoned with Spices and a Slow Roasted Tomato Cream Pesto Sauce
Add: Chicken \$2, Shrimp \$4, or Salmon \$8

ENTREES

FISH N' CHIPS 19

Fried Cod Served with Tartar Sauce and Lemon Wedges

RIBEYE STEAK 23

Charbroiled Ribeye Served with Mashed Potatoes and Seasonal Vegetables

SALMON BEURRE BLANC 23

Pan Seared Seasoned Salmon Fillet and Topped with Beurre Blanc Sauce Served with Risotto and Seasonal Vegetables

CHICKEN BREAST 23

Sous Vide Chicken Breast Served with a Mushroom Au Jus, Mashed Potato, and Seasonal Vegetables

PORK CHOP 23

Sous Vide Bone-In Pork Chop with Apple Compote, Risotto, and Seasonal Vegetables

TUESDAY NIGHT ONLY

PRIME RIB DINNER SPECIAL

Captain's Cut 27

Served with Au Jus, Horseradish, Baked Potato, Seasonal Vegetables, and Dinner Roll

Chief's Cut 35

HANDHELDS

Served with Choice of Beer Battered Fries, Sweet Potato Fries, Onion Rings, Coleslaw or Seasonal Vegetables

MONTEREY CHICKEN CLUB 18

Grilled Cilantro Chicken Breast Topped with Bacon, Melted Monterey Jack Cheese, Avocado, Lettuce, Tomato, Cilantro Aioli, and House Made Ranch on a Grilled Brioche Bun

TRIDENT CHEESEBURGER 18

Half-Pound Ground Sirloin, American Wagyu, and Chuck Blend Beef Patty with Lettuce, Tomato, Red Onion, Pickles, and Trident Burger Sauce, Served on a Grilled Brioche Bun

Choice of Monterey Jack, American, Cheddar, or Pepper Jack Cheese

Add Avocado \$2, Bacon \$2, Grilled Onions \$2

TOREADO BURGER 18

Half-Pound Ground Sirloin, American Wagyu and Chuck Blend Beef Patty Topped with Sauteed Onions, Jalapenos, Pepper Jack Cheese, and Chipotle Aioli

SOUTHWEST BURGER 18

Half-Pound Ground Sirloin, American Wagyu and Chuck Blend Beef Patty, Lettuce, Tomato, Pickles, Onions, Cheddar Cheese, Sauteed Jalapenos, Onion Rings, and BBQ Sauce

PULLED PORK SANDWICH 16

Served with a Side of Coleslaw

SIDES

FRIES 5.50

Beer Battered or Sweet Potato

GARLIC FRIES 7

758))((□)5,(6 7

ONION RINGS 8

SEASONAL VEGETABLES 8

MASHED POTATOES 8

RISOTTO 10

COLESLAW 5

GARLIC BREAD 7

GUACAMOLE 8

DESSERTS

Served with vanilla ice cream

TIRAMISU CAKE 8

Caramel Drizzle and Whipped Cream

BROWNIE SUNDAE ALA MODE 8

Warm Salted Caramel Brownie, Whipped Cream with Chocolate Drizzle

TOFFEE BUTTER CAKE 8

Served with Whipped Cream

CHURROS 8

Bavarian Creamed Filled Churros Coated in Sugar and Cinnamon Served with Whipped Cream