

Please inform your server of your allergy upon ordering.

REDROCK CANYON GRILL

STARTERS & SALADS

STUFFED POBLANO* rotisserie chicken, chipotle sour cream, black bean salsa, salsa verde 15

DEVILED EGGS* sweet pickle relish 10

MILLIONAIRE'S SHRIMP* cocktail, whole grain mustard, fresh lime 15

We would like to suggest the following dressings for your Gluten-Free Salad:

House-Made Adobe, Chipotle Bleu Cheese, Basil Vinaigrette, Champagne Vinaigrette, Spiced Caesar, or Balsamic Bleu Cheese Vinaigrette

NICE LITTLE HOUSE SALAD campari tomatoes, goat cheese, carrots, spiced pecans, house-made adobe 9

SMALL CAESAR SALAD* red bell peppers, parmesan cheese, spiced caesar 9

REDROCK SALAD* rotisserie chicken, corn, campari tomatoes, dates, avocado, mixed nuts, champagne vinaigrette 18

ROTISSERIE CHICKEN CHOP SALAD* black beans, tomatoes, corn, cheese, avocado, bbq, chipotle bleu cheese 18

ROTISSERIE CHICKEN HOUSE SALAD* campari tomatoes, goat cheese, carrots, spiced pecans, house-made adobe 18

ROTISSERIE CHICKEN CAESAR SALAD* red bell peppers, parmesan cheese, spiced caesar 18

FROM OUR ROTISSERIE

We choose only the highest quality chickens and cook slowly over a hardwood fire.

WOOD-FIRE ROASTED CHICKEN* crushed herbs, mashed red potatoes, sweet glazed carrots 19

ROASTED CHICKEN & BARBECUE PORK RIBS* mashed red potatoes, sweet glazed carrots 27

ROASTED CHICKEN & CENTER CUT FILET* mashed red potatoes, sweet glazed carrots 43

HOUSE SPECIALTIES

BONE-IN PORK CHOP* mustard crusted, mashed red potatoes, grilled squash & zucchini 20

BARBECUE PORK RIBS* fall-off-the-bone tender with coleslaw, mashed red potatoes 29

USDA CENTER CUT FILET* worcestershire butter, mashed red potatoes, grilled squash & zucchini 38

THE RIBEYE STEAK* mashed red potatoes, grilled squash & zucchini MP

THIS & THAT 7 each

Sweet Glazed Carrots • Grilled Squash & Zucchini • Mashed Red Potatoes • Coleslaw • Corn & Cucumber Salad

FOR THE KIDS

(12 and Under) Rotisserie Chicken* 8 • BBQ Pork Ribs* 11 • Root Beer Float 5



*We are concerned for your well being. If you have allergies, please alert us as not all ingredients are listed. *We are obliged to tell you that consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

We created this menu for our gluten intolerant guests. Please be aware that the handcrafted nature of our menu items, variety of procedures in our kitchens, cross-contamination with ingredients or equipment (such as shared fryers) containing gluten, and our reliance on information obtained from our suppliers may result in variations in the ingredients of these menu items. No allergen or nutritional information provided should be considered a guarantee, but simply a best faith effort to serve our guests. It is ultimately our guests' discretion to make an informed choice based upon their individual dietary needs. Redrock Canyon Grill and its employees do not assume responsibility for a person's sensitivity or allergy to any food item provided in our restaurants.