

# REDROCK CANYON GRILL

SOUTHLAKE, TEXAS • EST. 2016

## STARTERS

"TEXAS" STUFFED POBLANO rotisserie chicken, chipotle sour cream, black bean salsa, salsa verde 11

CALAMARI\* garlic aioli, roasted tomato salsa 13

SPINACH ARTICHOKE DIP\* hand-cut tortilla chips 10

DIP DUO\* jalapeño pimento, guacamole, hand-cut tortilla chips 10

QUESO\* hand-cut tortilla chips 8

FLATBREAD PIZZA\* basil pesto, mozzarella, rotisserie chicken, parmesan, campari tomatoes, fresh basil, Italian sausage 13

DEVILED EGGS\* sweet pickle relish, jalapeño 6

## SALADS & SANDWICHES

WALT'S CHAMPAGNE CHICKEN SALAD\* pineapple, dates, goat cheese, strawberries, spiced pecans, champagne vinaigrette 15

FARMERS MARKET SALAD\* rotisserie chicken, fuji apples, spiced pecans, gorgonzola, white balsamic vinaigrette 15

CHOP HOUSE CHICKEN SALAD\* black beans, tomatoes, corn, tortilla strips, jack cheese, chipotle bleu cheese, avocado, bbq 15

EMERALD KALE & ROTISSERIE CHICKEN SALAD\* fresh herbs, mixed nuts, honey lime vinaigrette 15

NORTH COAST SALMON CAESAR SALAD\* sweet rémoulade, fresh avocado 21

CHOICE OF SOUP & NICE LITTLE HOUSE OR SMALL CAESAR SALAD\* 13

CHEESEBURGER\* ground in-house, American cheese, lettuce, tomato, pickle, mayo, mustard, onion, french fries 12

THETA BURGER\* grated cheddar, bacon, bbq sauce, mayo, pickles, french fries 13

REUBEN\* corned beef, sauerkraut, swiss cheese, adobe dressing, french fries 13

CRISPY CHICKEN SANDWICH\* mayo, lettuce, red onion, pickle, french fries 12

COASTAL FISH SANDWICH\* crispy or grilled, lettuce, tomato, pickle, red onion, french fries 16

## HOUSE SPECIALTIES

WOOD-FIRED ROTISSERIE CHICKEN\* mashed red potatoes, sweet glazed carrots 16

WOOD-FIRED ROTISSERIE CHICKEN & BBQ BABY BACK RIBS\* mashed red potatoes, sweet glazed carrots 21

WOOD-FIRED ROTISSERIE CHICKEN & CENTER CUT FILET mashed red potatoes, sweet glazed carrots 32

SHRIMP SAUTÉE\* asparagus, bell peppers, pesto, Italian sausage, linguine pasta 18

SHORT SMOKED NORTH COAST SALMON\* sweet rémoulade, couscous 24

CATFISH PLATTER\* lightly fried, dill tartar, coleslaw, french fries 15

CHICKEN POT PIE\* rotisserie chicken, carrots, peas, red potatoes (limited availability) 13

PERSIMMON HILL MEATLOAF\* fire roasted tomato brown sauce, mashed red potatoes, sweet glazed carrots 13

THE CHICKEN ENCHILADA PLATTER\* sour cream, pico de gallo, guacamole (add an enchilada +2) 16

STEAK & ENCHILADA PLATTER\* seasoned strip steak, chicken enchilada (add an enchilada +2) 21

BONE-IN PORK CHOPS\* mustard crusted, sweet onion & apple compote, mashed red potatoes 19

BBQ BABY BACK RIBS\* coleslaw, french fries — half rack 17 / full rack 23

SEASONAL HAND-SELECTED VEGETABLE PLATTER 15

USDA CENTER CUT FILET\* worcestershire butter, mashed red potatoes, seasonal vegetable 28

HARDWOOD GRILLED RIBEYE STEAK\* canyon mushrooms, mashed red potatoes 31

CHICKEN FRIED CHICKEN\* black pepper gravy, mashed red potatoes, sweet glazed carrots 15

## VEGETABLES & SIDES 5 each

Canyon Mushrooms • Grilled Squash & Zucchini

Sweet Glazed Carrots • French Fries • Seasonal Vegetable

Couscous • Mashed Red Potatoes • Coleslaw

## THIS & THAT 7 each

Baked Potato Soup\* • Big Bend Tortilla Soup\*

Nice Little House Salad\* • Small Caesar Salad\*

Iron Skillet Cornbread\* • Enchilada A La Carte\*

Seasoned Shrimp\*

**FOR THE KIDS** (12 and Under) Rotisserie Chicken\* 6 • Chicken Quesadilla\* 6 • Cheeseburger\* 8 • Root Beer Float 4

*We take pride in preparing our food from scratch every day. Some items will have limited availability. 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 meat, seafood, or eggs may increase your risk of foodborne illness. Enjoy your time with us!*

CULINARY MANAGER: DANIEL COVARRUBIAS