

# REDROCK CANYON GRILL

NORMAN, OKLAHOMA • EST. 2016

## STARTERS

- STUFFED POBLANO\*** rotisserie chicken, chipotle sour cream, black bean salsa, salsa verde 11  
**CALAMARI\*** garlic aioli, roasted tomato salsa 13  
**CHICKEN QUESADILLA\*** scallion pesto, chipotle sour cream, guacamole 12  
**IRON SKILLET CORNBREAD\*** our signature recipe 8  
**DIP DUO\*** jalapeño pimento, guacamole, hand-cut tortilla chips 10  
**MILLIONAIRE'S SHRIMP\*** whole grain mustard, lime 13  
**DEVILED EGGS\*** sweet pickle relish, jalapeño 6

## SALADS & SANDWICHES

- REDROCK SALAD\*** rotisserie chicken, corn, campari tomatoes, dates, avocado, mixed nuts, champagne vinaigrette 15  
**ROTISSERIE CHICKEN CHOP 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 22
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- CHEESEBURGER\*** ground in-house, American cheese, lettuce, tomato, pickle, mayo, mustard, onion, french fries 13  
**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 13  
**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 PORK RIBS\*** mashed red potatoes, sweet glazed carrots 21  
**WOOD-FIRED ROTISSERIE CHICKEN & CENTER CUT FILET\*** mashed red potatoes, sweet glazed carrots 32
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- SHRIMP SAUTÉE\*** asparagus, bell peppers, pesto, Italian sausage, linguine pasta 18  
**SHORT SMOKED NORTH COAST SALMON\*** sweet rémoulade, seasonal vegetable, couscous 25  
**CAJUN TROUT\*** seasoned and oak grilled, dill tartar, seasonal vegetable, couscous 22
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- PERSIMMON HILL MEATLOAF\*** fire roasted tomato brown sauce, mashed red potatoes, sweet glazed carrots 17  
**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, seasonal vegetable 19  
**BBQ PORK 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 29  
**HARDWOOD GRILLED RIBEYE STEAK\*** canyon mushrooms, mashed red potatoes, seasonal vegetable 32  
**CHICKEN FRIED CHICKEN\*** black pepper gravy, mashed red potatoes, sweet glazed carrots 15

## VEGETABLES & SIDES 5 each

Grilled Squash & Zucchini • Sweet Glazed Carrots  
French Fries • Seasonal Vegetable • Couscous  
Canyon Mushrooms • Mashed Red Potatoes • Coleslaw

## THIS & THAT 7 each

Seasoned Shrimp\* • Big Bend Tortilla Soup\*  
Nice Little House Salad\* • Small Caesar Salad\*  
Enchilada A La Carte\*

**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: CHRIS WHITLEY