

REDROCK CANYON GRILL

OVERLAND PARK, KANSAS • EST. 2016

STARTERS

- STUFFED POBLANO** rotisserie chicken, chipotle sour cream, black bean salsa, salsa verde 11
CALAMARI garlic aioli, roasted tomato salsa 13
BUFFALO SHRIMP chipotle bleu cheese, celery curls 16
SPINACH ARTICHOKE DIP hand-cut tortilla chips 10
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
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 13
THETA BURGER grated cheddar, bacon, bbq sauce, mayo, pickles, french fries 13
CRISPY CHICKEN SANDWICH mayo, lettuce, red onion, pickle, french fries 13
REUBEN corned beef, sauerkraut, swiss cheese, adobe dressing, 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

-
- RIGATONI BOLOGNESE** roasted red pepper, tomato, parmesan cheese, Italian sausage, fresh garlic 18
PAN-FRIED FISH daily selection, dill tartar, coleslaw 21
SHORT SMOKED NORTH COAST SALMON sweet rémoulade, couscous 25

-
- 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 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 32
HAWAIIAN RIBEYE pineapple soy ginger marinade, mashed red potatoes 36
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 • Broccolini
Canyon Mushrooms • Mashed Red Potatoes • Coleslaw

THIS & THAT 7 each

Chef Selected Daily Soup 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: CHAD MERLEY