

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

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 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 • Broccolini

Five Cheese Mac

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