

Please inform your server of your allergy upon ordering.

REDROCK CANYON GRILL

WICHITA, KANSAS • EST. 2001

STARTERS & SALADS

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

MILLIONAIRE'S SHRIMP whole grain mustard, lime 13

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

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

ROTISSERIE CHICKEN HOUSE SALAD tomato, goat cheese, carrots, spiced pecans, house-made adobe 15

ROTISSERIE CHICKEN CAESAR SALAD red bell pepper, parmesan cheese, spiced caesar 15

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

CAJUN TROUT seasoned and oak grilled, dill tartar, coleslaw, grilled squash & zucchini 21

BONE-IN PORK CHOPS mustard crusted, mashed red potatoes, grilled squash & zucchini 19

BBQ PORK RIBS coleslaw, mashed red potatoes — half rack 17 / full rack 23

SEASONAL HAND-SELECTED VEGETABLE PLATTER 15

USDA CENTER CUT FILET worcestershire butter, mashed red potatoes, grilled squash & zucchini 28

HARDWOOD GRILLED RIBEYE STEAK mashed red potatoes, grilled squash & zucchini 30

VEGETABLES & SIDES 5 each

Grilled Squash & Zucchini • Sweet Glazed Carrots

Seasonal Vegetable • Mashed Red Potatoes • Coleslaw

THIS & THAT 7 each

Seasoned Shrimp • Nice Little House Salad

Small Caesar Salad

FOR THE KIDS (12 and Under) Rotisserie Chicken 6 • 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: NIC MATSON

Allergy information is obtained from our suppliers and is based on Redrock Canyon Grill's standardized recipes. Variations may occur depending on sources of supply, ingredient substitutions, regional/seasonal differences, and on product assembly on a restaurant-by-restaurant basis. This list will be updated periodically to reflect changes that occur in our menu. Some Redrock Canyon Grill restaurants may serve menu items that are not listed, and all items may not be available at all locations.

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.

