

# REDROCK CANYON GRILL

WICHITA, KANSAS • EST. 2001

## STARTERS

**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

**IRON SKILLET CORNBREAD** our signature recipe 8

**SHRIMP CARGOT** garlic butter, havarti cheese 13

**MILLIONAIRE'S SHRIMP** whole grain mustard, lime 13

**QUESO** hand-cut tortilla chips 8

## 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 21

---

**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

**CHICKEN CIABATTA SANDWICH** chipotle mayo, peppers, onions, bacon, havarti cheese, french fries 12

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

## 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, seasonal vegetable, couscous 24

**CAJUN TROUT** seasoned and oak grilled, dill tartar, seasonal vegetable, couscous 21

---

**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 28

**HARDWOOD GRILLED RIBEYE STEAK** canyon mushrooms, mashed red potatoes, seasonal vegetable 30

**HAWAIIAN RIBEYE STEAK** pineapple soy ginger marinade, mashed red potatoes, seasonal vegetable 34

**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

Seasoned Shrimp • Big Bend Tortilla Soup

Nice Little House Salad • Small Caesar Salad

Enchilada A La Carte • Deviled Eggs

**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: NIC MATSON