

Please inform your server of your allergy upon ordering.

# REDROCK CANYON GRILL

OVERLAND PARK, KANSAS • EST. 2016

## 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

**BONE-IN PORK CHOPS** mustard crusted, mashed red potatoes 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 29

**HARDWOOD GRILLED RIBEYE STEAK** mashed red potatoes 32

## VEGETABLES & SIDES 5 each

Grilled Squash & Zucchini • Sweet Glazed Carrots • Broccolini

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: CHAD MERLEY**

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.

