

# 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

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**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

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**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

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**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