

# REDROCK CANYON GRILL

EST. 2016 • OVERLAND PARK, KANSAS

## STARTERS

**STUFFED POBLANO** rotisserie chicken, chipotle sour cream, black bean salsa, salsa verde 15

**CALAMARI** garlic aioli, roasted tomato salsa 15

**DIP DUO** jalapeño pimento cheese, guacamole, hand-cut tortilla chips 13

**DEVILED EGGS** sweet pickle relish 8

**SPINACH ARTICHOKE DIP** roasted tomato salsa, hand-cut tortilla chips 13

**MILLIONAIRE'S SHRIMP** cocktail, whole grain mustard, fresh lime 14

**IRON SKILLET CORNBREAD** our signature recipe 8

## SALADS & SANDWICHES

**NICE LITTLE HOUSE SALAD** campari tomatoes, goat cheese, carrots, spiced pecans, house-made adobe 9

**SMALL CAESAR SALAD** red bell peppers, parmesan cheese, spiced caesar 9

**REDROCK SALAD** rotisserie chicken, corn, campari tomatoes, dates, avocado, mixed nuts, champagne vinaigrette 18

**THAI STEAK & NOODLE SALAD\*** marinated tenderloin, avocado, mango, peanuts, fresno chiles, fresh mint 23

**ROTISSERIE CHICKEN CHOP SALAD** black beans, tomatoes, corn, tortilla strips, cheese, avocado, bbq, chipotle bleu cheese 18

**KALE & ROTISSERIE CHICKEN SALAD** fresh herbs, mixed nuts, honey-lime vinaigrette 18

**NORTH COAST SALMON CAESAR SALAD\*** sweet rémoulade, fresh avocado 26

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**CHEESEBURGER\*** freshly ground chuck, served all the way, with fries 16

**COASTAL FISH SANDWICH\*** hardwood grilled, coleslaw, pickle, onion, with fries 18

**THE ORIGINAL CHICKEN CIABATTA** sauteed peppers & onions, bacon, havarti, chipolte mayo, with fries 16

## FROM OUR ROTISSERIE

*We choose only the highest quality chickens and cook slowly over a hardwood fire in our custom stone oven.*

**WOOD-FIRE ROASTED CHICKEN** crushed herbs, mashed red potatoes, sweet glazed carrots 18

**WOOD-GRILLED SAUSAGES, CHICKEN THIGH & LEG** with custom mustard, coleslaw 18

## HOUSE SPECIALTIES

**PERSIMMON HILL MEATLOAF** fire roasted tomato brown sauce, mashed red potatoes, sweet glazed carrots 18

**THE CHICKEN ENCHILADA PLATTER** sour cream, pico, guacamole (*add enchilada +2*) 17

**BARBECUE PORK RIBS** fall-off-the-bone tender with coleslaw, fries 28

**CHICKEN FRIED CHICKEN** chipotle pepper gravy, mashed red potatoes, sweet glazed carrots 16

**GULF SHRIMP SCAMPI\*** sautéed tomato & onion in lemon garlic butter with basil, parmesan, fresh pasta 20

**NORTH COAST SALMON\*** short smoked, sweet rémoulade, corn & cucumber salad, whole grains 31

**BONE-IN PORK CHOP\*** mustard crusted, sweet apple & onion compote,  
mashed red potatoes, today's vegetable (*add chop +5*) 19

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**USDA CENTER CUT FILET\*** worcestershire butter, mashed red potatoes, today's vegetable 37

**THE HAWAIIAN RIBEYE\*** pineapple-soy-ginger marinade, mashed red potatoes, today's vegetable AQ

**SEARED TENDERLOIN & ENCHILADA PLATTER\*** sour cream, pico, guacamole (*add enchilada +2*) 32

## THIS & THAT 7 each

Canyon Mushrooms • Grilled Squash & Zucchini • Sweet Glazed Carrots • French Fries • Whole Grains  
Today's Vegetable • Mashed Red Potatoes • Coleslaw • Corn & Cucumber Salad • Big Bend Tortilla Soup\*

## FOR THE KIDS

(12 and Under) Rotisserie Chicken 8 • Chicken Quesadilla 7 • Cheeseburger\* 9 • Root Beer Float 5



*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.*