

REDROCK CANYON GRILL

EST. 2016 • SOUTHLAKE, TEXAS

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

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

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.*