

Please inform your server of your allergy upon ordering.

REDROCK CANYON GRILL

TULSA, OKLAHOMA • EST. 2007

STARTERS & SALADS

STUFFED POBLANO* rotisserie chicken, chipotle sour cream, black bean salsa, salsa verde 12

DEVILED EGGS* sweet pickle relish 7

MILLIONAIRE'S SHRIMP* cocktail, whole grain mustard, fresh 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 16

ROTISSERIE CHICKEN CHOP SALAD* black beans, tomatoes, corn, cheese, avocado, bbq, chipotle bleu cheese 16

ROTISSERIE CHICKEN HOUSE SALAD* campari tomatoes, goat cheese, carrots, spiced pecans, house-made adobe 16

ROTISSERIE CHICKEN CAESAR SALAD* red bell peppers, parmesan cheese, spiced caesar 16

HOUSE SPECIALTIES

WOOD-FIRED ROTISSERIE CHICKEN* crushed herbs, mashed red potatoes, sweet glazed carrots 16

BBQ PORK RIBS & WOOD-FIRED ROTISSERIE CHICKEN* mashed red potatoes, sweet glazed carrots 22

CENTER CUT FILET & WOOD-FIRED ROTISSERIE CHICKEN* mashed red potatoes, sweet glazed carrots 33

BONE-IN PORK CHOPS* mustard crusted, mashed red potatoes, grilled squash & zucchini 19

BBQ PORK RIBS* coleslaw, mashed red potatoes 24

TODAY'S HAND-SELECTED VEGETABLE PLATTER 15

USDA CENTER CUT FILET* worcestershire butter, mashed red potatoes, grilled squash & zucchini 29

THE RIBEYE STEAK* mashed red potatoes, grilled squash & zucchini 32

THIS & THAT

Sweet Glazed Carrots 6 • Grilled Squash & Zucchini 6 • Mashed Red Potatoes 6 • Coleslaw 6

Corn & Cucumber Salad 6 • Nice Little House Salad 8 • Small Caesar Salad 8

FOR THE KIDS

(12 and Under) Rotisserie Chicken* 6 • BBQ Pork Ribs* 10 • Root Beer Float 4

*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.*

We created this menu for our gluten intolerant guests. Please be aware that the handcrafted nature of our menu items, variety of procedures in our kitchens, cross-contamination with ingredients or equipment (such as shared fryers) containing gluten, and our reliance on information obtained from our suppliers may result in variations in the ingredients of these menu items. No allergen or nutritional information provided should be considered a guarantee, but simply a best faith effort to serve our guests. It is ultimately our guests' discretion to make an informed choice based upon their individual dietary needs. 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.