

REDROCK CANYON GRILL

EST. 2001 • WICHITA, KANSAS

STARTERS

- STUFFED POBLANO** rotisserie chicken, chipotle sour cream, black bean salsa, salsa verde 15
CALAMARI garlic aioli, roasted tomato salsa 15
FIRE ROASTED QUESO spicy sausage, guacamole, cilantro, cotija cheese, hand-cut tortilla chips 10
DEVILED EGGS sweet pickle relish 8
SHRIMP CARGOT garlic butter, havarti cheese 14
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.

