

REDROCK CANYON GRILL

OKLAHOMA CITY, OKLAHOMA • EST. 1999

STARTERS & SALADS

STUFFED POBLANO* rotisserie chicken, chipotle sour cream, black bean salsa, salsa verde 11

CALAMARI* garlic aioli, roasted tomato salsa 13

MILLIONAIRE'S SHRIMP* whole grain mustard, lime 13

IRON SKILLET CORNBREAD* our signature recipe 8

DIP DUO* jalapeño pimento, guacamole, hand-cut tortilla chips 10

CAMPARI TOMATO & MOZZARELLA french bread, balsamic reduction, pesto, fresh basil 13

REDROCK SALAD* rotisserie chicken, corn, campari tomatoes, dates, avocado, mixed nuts, champagne vinaigrette 15

ROTISSERIE CHICKEN CHOP SALAD* black beans, tomatoes, corn, tortilla strips, cheese, avocado, bbq, chipotle bleu cheese 15

KALE & ROTISSERIE CHICKEN SALAD* fresh herbs, mixed nuts, honey lime vinaigrette 15

NORTH COAST SALMON CAESAR SALAD* sweet rémoulade, fresh avocado 22

CRAB CAKE SALAD* supreme grapefruit, corn, pomegranate, avocado, campari tomatoes, champagne vinaigrette 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 21

CENTER CUT FILET & WOOD-FIRED ROTISSERIE CHICKEN* mashed red potatoes, sweet glazed carrots 32

GULF SHRIMP SAUTÉE* asparagus, bell peppers, pesto, italian sausage, linguine pasta 18

SHORT SMOKED NORTH COAST SALMON* sweet rémoulade, seasonal vegetable, couscous 25

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

BONE-IN PORK CHOPS* mustard crusted, sweet onion & apple compote, mashed red potatoes, seasonal vegetable 19

BBQ PORK RIBS* coleslaw, mashed red potatoes 23

SEASONAL HAND-SELECTED VEGETABLE PLATTER 15

USDA CENTER CUT FILET* worcestershire butter, mashed red potatoes, seasonal vegetable 29

HARDWOOD GRILLED RIBEYE STEAK* canyon mushrooms, mashed red potatoes, seasonal vegetable 32

VEGETABLES & SIDES 5 each

Canyon Mushrooms • Seasonal Vegetable • Coleslaw
Sweet Glazed Carrots • Grilled Squash & Zucchini
Mashed Red Potatoes • Couscous • Brussels Sprouts

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 • BBQ Pork Ribs* 10 • 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: J.C. CARRILLO