

REDROCK CANYON GRILL

OVERLAND PARK, KANSAS • EST. 2016

STARTERS

- STUFFED POBLANO** rotisserie chicken, chipotle sour cream, black bean salsa, salsa verde 11
CALAMARI garlic aioli, roasted tomato salsa 13
SPINACH ARTICHOKE DIP hand-cut tortilla chips 10
DIP DUO jalapeño pimento, guacamole, hand-cut tortilla chips 10
MILLIONAIRE'S SHRIMP whole grain mustard, lime 13
CAMPARI TOMATO & MOZZARELLA french bread, balsamic reduction, pesto, fresh basil 13
IRON SKILLET CORNBREAD our signature recipe 8

BRUNCH

- QUICHE** bell peppers, mushrooms, red onion, swiss cheese, ham, jack cheese, salsa verde, johnny cakes, fruit 10
HAM & CHEDDAR CHEESE OMELETTE johnny cakes, fruit 11
SW OMELETTE sausage, peppers, onions, smoked cheddar, jack cheese, tomato salsa, salsa verde, johnny cakes, fruit 10
BREAKFAST QUESADILLA scrambled eggs, jack cheese, sausage, jalapeños, serranos, chipotle sour cream, fruit 10
SUNNY SIDE* johnny cakes, shaved ham, havarti cheese, sunny-side up egg, maple syrup 11
FRENCH TOAST challah bread, fruit, whipped cream, maple syrup 10
HUEVOS RANCHEROS* corn tortillas, ranchero sauce, chorizo, black beans, avocado, sunny-side up eggs 10
CHICKEN POT PIE rotisserie chicken, carrots, peas, red potatoes (*limited availability*) 13

SALADS & SANDWICHES

- 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
CRAB CAKE SALAD supreme grapefruit, corn, pomegranate, avocado, campari tomatoes, champagne vinaigrette 16
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- CHEESEBURGER*** ground in-house, american cheese, lettuce, tomato, pickle, mayo, mustard, onion, french fries 13
COASTAL FISH SANDWICH* crispy or grilled, lettuce, tomato, pickle, onion, french fries 16
REUBENESQUE SANDWICH corned beef, sauerkraut, swiss cheese, adobe dressing, french fries 13
SPICY CHICKEN SANDWICH crispy or grilled, mayo, lettuce, onion, pickle, french fries 13
CRISPY CHICKEN & AVOCADO CIABATTA havarti cheese, bacon, lettuce, onion, tomato, chipotle mayo, french fries 14

HOUSE SPECIALTIES

- WOOD-FIRED ROTISSERIE CHICKEN** crushed herbs, mashed red potatoes, sweet glazed carrots 16
SHORT SMOKED NORTH COAST SALMON* sweet rémoulade, couscous 25
PERSIMMON HILL MEATLOAF fire roasted tomato brown sauce, mashed red potatoes, sweet glazed carrots 13
THE CHICKEN ENCHILADA PLATTER sour cream, pico de gallo, guacamole (*add an enchilada +2*) 16
BONE-IN PORK CHOP* mustard crusted, sweet onion & apple compote, mashed red potatoes 14
BBQ PORK RIBS coleslaw, french fries — half rack 17 / full rack 23
SEASONAL HAND-SELECTED VEGETABLE PLATTER 15
CHICKEN FRIED CHICKEN black pepper gravy, mashed red potatoes, sweet glazed carrots 15

VEGETABLES & SIDES 5 each

Seasonal Vegetable • Sweet Glazed Carrots
 Grilled Squash & Zucchini • Mashed Red Potatoes
 Couscous • Coleslaw • Fresh Fruit • French Fries
 Johnny Cakes • Brussels Sprouts

THIS & THAT 7 each

Big Bend Tortilla Soup • Chef Selected Daily Soup
 Nice Little House Salad • Small Caesar Salad
 Seasoned Shrimp • Enchilada A La Carte
 Deviled Eggs*

*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: CHAD MERLEY