

Please inform your server of your allergy upon ordering.

# REDROCK CANYON GRILL

SOUTHLAKE, TEXAS • EST. 2016

## STARTERS & SALADS

- “TEXAS” STUFFED POBLANO\*** rotisserie chicken, chipotle sour cream, black bean salsa, salsa verde 11  
**FIRE ROASTED QUESO\*** spicy sausage, guacamole, cilantro, cotija cheese, tortilla chips 8

*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, Balsamic Bleu Cheese Vinaigrette, or White Balsamic Vinaigrette*

- FARMERS MARKET SALAD\*** rotisserie chicken, fuji apples, spiced pecans, gorgonzola, white balsamic vinaigrette 15  
**ROTISSERIE CHICKEN CHOP SALAD\*** black beans, tomatoes, corn, tortilla strips, cheese, avocado, bbq, chipotle bleu cheese 15  
**ROTISSERIE CHICKEN HOUSE SALAD\*** tomato, goat cheese, carrots, spiced pecans, house-made adobe 15  
**ROTISSERIE CHICKEN CAESAR SALAD\*** red bell pepper, parmesan cheese, spiced caesar 15

## 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

- BONE-IN PORK CHOPS\*** mustard crusted, mashed red potatoes 19  
**BBQ BABY BACK RIBS\*** coleslaw, hand-cut fries — half rack 17 / full rack 23  
**SEASONAL HAND-SELECTED VEGETABLE PLATTER** 15  
**USDA CENTER CUT FILET\*** worcestershire butter, mashed red potatoes, grilled squash & zucchini 29  
**HARDWOOD GRILLED RIBEYE STEAK\*** mashed red potatoes 31

## VEGETABLES & SIDES 5 each

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

## THIS & THAT 7 each

Nice Little House Salad\* • Small Caesar Salad\*  
 Seasoned Shrimp\*

## FOR THE KIDS (12 and Under) Rotisserie Chicken\* 6 • 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: DANIEL COVARRUBIAS**

Allergy information is obtained from our suppliers and is based on Redrock Canyon Grill's standardized recipes. Variations may occur depending on sources of supply, ingredient substitutions, regional/seasonal differences, and on product assembly on a restaurant-by-restaurant basis. This list will be updated periodically to reflect changes that occur in our menu. Some Redrock Canyon Grill restaurants may serve menu items that are not listed, and all items may not be available at all locations. 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.

