

REDROCK CANYON GRILL

SOUTHLAKE, TEXAS • EST. 2016

STARTERS

- "TEXAS" 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
FIRE ROASTED QUESO* spicy sausage, guacamole, cilantro, cotija cheese, tortilla chips 8
CAMPARI TOMATO & MOZZARELLA french bread, balsamic reduction, pesto, fresh basil 13
IRON SKILLET CORNBREAD* our signature recipe 8

SALADS & SANDWICHES

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

- 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

- GULF SHRIMP SAUTÉE* asparagus, bell peppers, pesto, italian sausage, linguine pasta 18
SHORT SMOKED NORTH COAST SALMON* sweet rémoulade, couscous 25
CAJUN TROUT* seasoned and oak grilled, dill tartar, seasonal vegetable, couscous 22

- WOOD-FIRED ROTISSERIE CHICKEN* crushed herbs, mashed red potatoes, sweet glazed carrots 16
CHICKEN POT PIE* rotisserie chicken, carrots, peas, red potatoes (limited availability) 13
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 CHOPS* mustard crusted, sweet onion & apple compote, mashed red potatoes 19
BBQ BABY BACK RIBS* coleslaw, french fries — half rack 17 / full rack 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 31
CHICKEN FRIED CHICKEN* black pepper gravy, mashed red potatoes, sweet glazed carrots 15

VEGETABLES & SIDES 5 each

Canyon Mushrooms • Grilled Squash & Zucchini
Sweet Glazed Carrots • French Fries • Seasonal Vegetable
Couscous • Mashed Red Potatoes • Coleslaw
Five Cheese Mac • Brussels Sprouts

THIS & THAT 7 each

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

FOR THE KIDS (12 and Under) Rotisserie Chicken* 6 • Chicken Quesadilla* 6 • Cheeseburger* 8 • 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