

REDROCK CANYON GRILL

TULSA, OKLAHOMA • EST. 2007

STARTERS

- 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
DIP DUO* jalapeño pimento, guacamole, hand-cut tortilla chips 10
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
MIGAS* scrambled eggs, sausage, jalapeños, tomatoes, tortilla strips, jack cheese, black beans 10
BREAKFAST QUESADILLA* scrambled eggs, jack cheese, sausage, jalapeños, serranos, chipotle sour cream, fruit 10
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
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, seasonal vegetable 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, seasonal vegetable 14
BBQ PORK RIBS* coleslaw, mashed red potatoes 17
SEASONAL HAND-SELECTED VEGETABLE PLATTER 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: ALEX FUENTES