

Please inform your server of your allergy upon ordering.

REDROCK CANYON GRILL

TULSA, OKLAHOMA • EST. 2007

STARTERS & SALADS

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

MILLIONAIRE'S SHRIMP* whole grain mustard, lime 13

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, or Balsamic Bleu Cheese Vinaigrette

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

ROTISSERIE CHICKEN HOUSE SALAD* campari tomatoes, 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* 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, grilled squash & zucchini 19

BBQ PORK RIBS* coleslaw, mashed red potatoes 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, grilled squash & zucchini 32

VEGETABLES & SIDES 5 each

Sweet Glazed Carrots • Seasonal Vegetable

Mashed Red Potatoes • Coleslaw • Grilled Squash & Zucchini

Brussels Sprouts

THIS & THAT 7 each

Seasoned Shrimp* • Nice Little House Salad*

Small Caesar Salad*

FOR THE KIDS (12 and Under) Rotisserie Chicken* 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: ALEX FUENTES

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.

