

REDROCK CANYON GRILL

WICHITA, KANSAS • EST. 2001

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
IRON SKILLET CORNBREAD our signature recipe 8
SHRIMP CARGOT garlic butter, havarti cheese 13
MILLIONAIRE'S SHRIMP whole grain mustard, lime 13
FIRE ROASTED QUESO spicy sausage, guacamole, cilantro, cotija cheese, tortilla chips 8
CAMPARI TOMATO & MOZZARELLA french bread, balsamic reduction, pesto, fresh basil 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
NORTH COAST SALMON CAESAR SALAD* sweet rémoulade, fresh avocado 22
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 12
SPICY CHICKEN SANDWICH crispy or grilled, mayo, lettuce, onion, pickle, french fries 12
ROTISSERIE CHICKEN CLUB avocado, bacon, tomato, sprouts, swiss cheese, honey mustard, french fries 13
CRISPY CHICKEN & AVOCADO CIABATTA havarti cheese, bacon, lettuce, onion, tomato, chipotle mayo, french fries 13

HOUSE SPECIALTIES

- SHORT SMOKED NORTH COAST SALMON*** sweet rémoulade, seasonal vegetable, couscous 25
GULF SHRIMP SCAMPI* garlic, lemon, tomato, onion, parmesan, fresh basil, angel hair pasta 18
CAJUN TROUT* seasoned and oak grilled, dill tartar, seasonal vegetable, couscous 21
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- WOOD-FIRED ROTISSERIE CHICKEN** crushed herbs, mashed red potatoes, sweet glazed carrots 16
PERSIMMON HILL MEATLOAF fire roasted tomato brown sauce, mashed red potatoes, sweet glazed carrots 17
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, seasonal vegetable 19
BBQ PORK 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, seasonal vegetable 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
Brussels Sprouts

THIS & THAT 7 each

Seasoned Shrimp • Big Bend Tortilla Soup
Nice Little House Salad • Small Caesar Salad
Enchilada A La Carte • 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: NIC MATSON