

REDROCK CANYON GRILL

EST. 2001 • WICHITA, KANSAS

STARTERS

- STUFFED POBLANO** rotisserie chicken, chipotle sour cream, black bean salsa, salsa verde 15
CALAMARI garlic aioli, roasted tomato salsa 16
FIRE ROASTED QUESO spicy sausage, guacamole, cilantro, cotija cheese, hand-cut tortilla chips 11
DEVILED EGGS sweet pickle relish 9
SHRIMP CARGOT garlic butter, havarti cheese 15
SPINACH ARTICHOKE DIP roasted tomato salsa, hand-cut tortilla chips 14
MILLIONAIRE'S SHRIMP cocktail, whole grain mustard, fresh lime 15
IRON SKILLET CORNBREAD* our signature recipe 9

SALADS & SANDWICHES

- NICE LITTLE HOUSE SALAD** campari tomatoes, goat cheese, carrots, spiced pecans, house-made adobe 9
SMALL CAESAR SALAD red bell peppers, parmesan cheese, spiced caesar 9
REDROCK SALAD rotisserie chicken, corn, campari tomatoes, dates, avocado, mixed nuts, champagne vinaigrette 18
ROTISSERIE CHICKEN CHOP SALAD black beans, tomatoes, corn, tortilla strips, cheese, avocado, bbq, chipotle bleu cheese 18
KALE & ROTISSERIE CHICKEN SALAD fresh herbs, mixed nuts, honey-lime vinaigrette 18
NORTH COAST SALMON CAESAR SALAD* sweet rémoulade, fresh avocado 27
ASIAN CHICKEN & NOODLE SALAD* rotisserie chicken, avocado, mango, chopped peanuts, fresno chiles, fresh mint (*sub marinated tenderloin* +5) 21

- CHEESEBURGER*** freshly ground chuck, served all the way, with fries 17
COASTAL FISH SANDWICH* hardwood grilled halibut, coleslaw, pickles, onions, dill tartar, with fries 24
SOUTHERN STYLE CHICKEN SANDWICH* hardwood grilled, coleslaw, pickles, swiss, custom mustard, with fries 17

FROM OUR ROTISSERIE

We choose only the highest quality chickens and roast slowly over a hardwood fire in our custom stone oven.

- WOOD-FIRE ROASTED CHICKEN** crushed herbs, mashed red potatoes, sweet glazed carrots 19
WOOD-GRILLED SAUSAGES, CHICKEN THIGH & LEG with custom mustard, coleslaw 19

HOUSE SPECIALTIES

- PERSIMMON HILL MEATLOAF** fire roasted tomato brown sauce, mashed red potatoes, sweet glazed carrots 18
THE CHICKEN ENCHILADA PLATTER sour cream, pico, guacamole (*add enchilada* +2) 18
BARBECUE PORK RIBS fall-off-the-bone tender with coleslaw, fries 29
CHICKEN FRIED CHICKEN chipotle pepper gravy, mashed red potatoes, sweet glazed carrots 17
GULF SHRIMP SAUTE* asparagus, bell peppers, pesto, italian sausage, fresh pasta 21
NORTH COAST SALMON* short smoked, sweet rémoulade, corn & cucumber salad, whole grains 32
BONE-IN PORK CHOP* mustard crusted, sweet apple & onion compote, mashed red potatoes, today's vegetable (*add chop* +7) 20

- USDA CENTER CUT FILET*** worcestershire butter, mashed red potatoes, today's vegetable 38
THE HAWAIIAN RIBEYE* pineapple-soy-ginger marinade, mashed red potatoes, today's vegetable AQ
SEARED TENDERLOIN & ENCHILADA PLATTER* sour cream, pico, guacamole (*add enchilada* +2) 32

THIS & THAT 7 each

Canyon Mushrooms • Grilled Squash & Zucchini • Sweet Glazed Carrots • French Fries • Whole Grains
Today's Vegetable • Mashed Red Potatoes • Coleslaw • Corn & Cucumber Salad • Big Bend Tortilla Soup*

FOR THE KIDS

(12 and Under) Rotisserie Chicken 8 • Chicken Quesadilla 7 • Cheeseburger* 9 • Root Beer Float 5

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.

