

REDROCK CANYON GRILL

OVERLAND PARK, KANSAS • EST. 2016

STARTERS

- STUFFED POBLANO** chipotle sour cream, black bean salsa, salsa verde 11
CALAMARI garlic aioli, roasted tomato salsa 13
BUFFALO SHRIMP chipotle bleu cheese, celery curls 14
SPINACH ARTICHOKE DIP hand-cut tortilla chips 10
IRON SKILLET CORNBREAD our signature recipe 7
DIP DUO jalapeño pimento, guacamole, hand-cut tortilla chips 10
MILLIONAIRE'S SHRIMP whole grain mustard, lime 13

SALADS & SANDWICHES

- REDROCK SALAD** rotisserie chicken, corn, Campari tomatoes, dates, avocado, mixed nuts, champagne vinaigrette 15
CHOP HOUSE CHICKEN SALAD black beans, tomatoes, corn, tortilla strips, jack cheese, chipotle bleu cheese, avocado, bbq 15
EMERALD KALE & ROTISSERIE CHICKEN SALAD fresh herbs, mixed nuts, honey lime vinaigrette 15
NORTH COAST SALMON CAESAR SALAD sweet rémoulade, fresh avocado 20
CHOICE OF SOUP & NICE LITTLE HOUSE OR SMALL CAESAR SALAD 11

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- THETA BURGER** grated cheddar, bacon, bbq sauce, mayo, pickles, french fries 12
CHEESEBURGER ground in house, American cheese, lettuce, tomato, pickle, mayo, mustard, onion, french fries 12
CRISPY CHICKEN SANDWICH mayo, lettuce, red onion, pickle, french fries 12
REUBEN corned beef, sauerkraut, swiss cheese, adobe dressing, french fries 12
COASTAL FISH SANDWICH crispy or grilled, lettuce, tomato, pickle, red onion, french fries 16

HOUSE SPECIALTIES

- WOOD-FIRED ROTISSERIE CHICKEN** mashed red potatoes, sweet glazed carrots 16
WOOD-FIRED ROTISSERIE CHICKEN & BBQ PORK RIBS mashed red potatoes, sweet glazed carrots 21
WOOD-FIRED ROTISSERIE CHICKEN & CENTER CUT FILET mashed red potatoes, sweet glazed carrots 32

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- SHRIMP SCAMPI** lemon, garlic, tomato, parmesan cheese, fresh basil, angel hair pasta 18
PAN-FRIED FISH daily selection, dill tartar, coleslaw 21
SHORT SMOKED NORTH COAST SALMON sweet rémoulade, couscous 23

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- 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
STEAK & ENCHILADA PLATTER seasoned prime skirt steak, chicken enchilada (add an enchilada +2) 21
BONE-IN PORK CHOPS mustard-crust, sweet onion & apple compote, mashed red potatoes 19
BBQ PORK RIBS coleslaw, french fries - half rack 16 / full rack 22
SEASONAL HAND-SELECTED VEGETABLE PLATTER 15
USDA CENTER CUT FILET worcestershire butter, mashed red potatoes, seasonal vegetable 28
HARDWOOD GRILLED RIBEYE STEAK canyon mushrooms, mashed red potatoes 29
HAWAIIAN RIBEYE pineapple soy ginger marinade, mashed red potatoes 32
CHICKEN FRIED CHICKEN black pepper gravy, mashed red potatoes, sweet glazed carrots 15

VEGETABLES & SIDES 4 each

Grilled Squash & Zucchini • Sweet Glazed Carrots
French Fries • Seasonal Vegetable • Couscous • Broccolini
Canyon Mushrooms • Mashed Red Potatoes • Coleslaw

THIS & THAT 6 each

Deviled Eggs • Big Bend Tortilla Soup
Nice Little House Salad • Small Caesar Salad
Enchilada A La Carte

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: CHAD MERLEY