





THE RED ROCK GRILL AT ZION LODGE

APPETIZERS


Hummus & Pita Chips 7.95 
Puréed garbanzo beans, roasted garlic, and tahini. Served with artichoke hearts, feta cheese, tomatoes, honey, and pita points.

Firecracker Rolls 8.25
Shredded chicken, pepper jack cheese, black beans, red pepper, and green chilies in a crispy tortilla served with chipotle aioli.

Kinesava Quesadilla 8.25
A grilled flour tortilla stuffed with black bean corn relish and pepper jack cheese. Served with sour cream and salsa on the side.
Add guacamole – 95¢
Add chicken – 2.25

Salmon Cakes 9.95 
Fresh made cakes of wild Alaskan salmon atop a bed of fresh greens served with chipotle aioli.

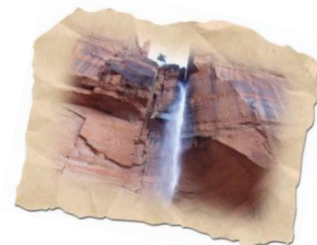
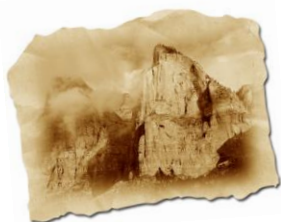
SALADS

Lodge Salad 9.95 
Wild Alaskan salmon served cold over field greens tossed with prickly pear vinaigrette, vine-ripened tomatoes, cucumbers, olives and asparagus.

Canyon Caesar Salad 6.25
Chopped hearts of romaine lettuce tossed with Caesar dressing, garlic croutons, and grated Parmesan cheese.
Add grilled chicken breast for an additional – 2.25

Soup & Salad Bar 10.95
An array of fresh greens, healthy toppings, and delicious dressings. Also includes our signature soup.

One trip with any entrée – 4.50



Water service is available upon request

An 18% gratuity will be added to parties of six or more



ENTRÉE SELECTIONS

Big Bend Bison 28.95

10 oz. Bison rib eye served with a colorful potato medley and fresh asparagus.

Add sautéed onions and mushrooms for an additional 95¢

Suggested wine pairing – Bogle Merlot

Kolob Medallions 22.95

Beef tenderloin medallions topped with a savory béarnaise sauce, served with a colorful potato medley and fresh asparagus.

Suggested wine pairing – Columbia Crest Cabernet Sauvignon

Santé Fe Flat Iron 17.50



Tender 8 oz. Utah flat iron steak topped with Pico de Gallo and fried onions, served with cilantro lime mashed potatoes and seasonal vegetables.

Suggested wine pairing – Di Majo Sangiovese

Baby Back Ribs 21.95

Baby back pork ribs slow cooked with a berry blend BBQ sauce, served with garlic mashed potatoes and seasonal vegetables.

Suggested wine pairing – Ravenswood Zinfandel

Kayenta Chipotle Chicken 13.95

Two chicken breast fillets, marinated in cilantro and lime, dredged in seasoned flour and seared on the grill, served with a chipotle cream sauce, wild rice and seasonal vegetables.

Suggested wine pairing – Forest Glen Pinot Grigio

Grotto Grilled Pork 16.95

Grilled center cut boneless pork loin topped with prickly pear sauce, served with garlic mashed potatoes and seasonal vegetables.

Suggested wine pairing – Louis Jadot Beaujolais



** Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Gluten-free options are available upon request.

ENTRÉE SELECTIONS

Quinoa Primavera 14.95

Tan quinoa topped with sautéed shallots, matchstick carrots, fresh celery, asparagus tips, oven roasted tomatoes and wilted spinach, tossed in garlic olive oil and topped with a balsamic reduction.

Suggested wine pairing – Monkey Bay Sauvignon Blanc

Greatheart Beans 'n' Rice 13.95

A heart healthy entrée with a southwestern flair. Garlic, shallots, matchstick carrots, sweet red peppers, green onions, diced tomatoes, roasted corn and seasoned black beans sautéed in olive oil, served on a bed of wild rice and garnished with fresh cilantro.

Suggested wine pairing – De Majo Sangiovese

Pa'rus Pasta 15.25

Rotini pasta with zucchini, squash, tomatoes, and fresh asparagus, sautéed in garlic olive oil and topped with Parmesan cheese & fresh shallots.

Add chicken – 2.25

Suggested wine pairing – Parducci Chardonnay

Pasta Zion 14.95

Spinach fettuccini with caramelized red onions, roasted garlic and sautéed mushrooms, tossed with alfredo sauce and parmesan cheese.

Add chicken – 2.25

Suggested wine pairing – Fetzer Sauvignon Blanc

Trout Anasazi 18.25

Butterflied, boneless, farm-raised trout topped with compound lime butter, served with cilantro lime mashed potatoes and seasonal vegetables.

Suggested wine pairing – Chateaux St. Michelle Riesling

Mango Tilapia 16.25

Two marinated, seared farm-raised Tilapia fillets dusted with seasoned flour, served with mango salsa, wild rice and seasonal vegetables.

Suggested wine pairing – Forest Glen Pinot Grigio

Sentinel Salmon 20.95

Seared wild Alaskan sockeye salmon seasoned with a honey chili rub, served with wild rice and fresh asparagus.

Suggested wine pairing – Parducci Pinot Noir



This product comes from a fishery which has been certified to the Marine Stewardship Council's environmental standard for a well-managed and sustainable fishery. www.msc.org

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Our Environmental Commitment – We know that we play an integral part in the nation’s tourism industry and how it impacts our nation’s natural environment – more than 17 million people visit the National and State Parks where Xanterra Parks & Resorts operates. We are a company based upon values that reflect an environmental ethic and social conscience – for the long term. We have taken the lead in this challenge and have implemented, comprehensive and broad-based environmental initiatives throughout all of our operations. **ECOLOGIX** – Our environmental management system, represents a logical integration of ecology and business.

Your Ecologix Dining Experience

Xanterra Parks & Resorts is taking real actions, making a tangible difference across the country in our nation’s most treasured lands - our national and state parks. Here at Zion, the evidence of this can be seen all around. You may notice we do not automatically serve water in the dining room and we do not use table cloths in the dining room. This drastically minimizes water used in daily washing. Throughout our menu, you’ll find selections that highlight our commitment to sustainable cuisine.



← Look for this logo which identifies dishes on our menu that contain sustainable ingredients. Each of us is committed to your satisfaction and we want to make your experience informative and truly unforgettable. If you have any questions or concerns, do not hesitate to ask one of our knowledgeable staff members. Thank you for dining with us.

In a Haven Of Habitats – Zion National Park

In and around Zion National Park, archeological evidence is found from Native American and European American cultures. Archeologists have identified sites and artifacts from the Archaic culture, dating from about 7,000 BC to 300 BC, from Ancestral Puebloan (Anasazi) and Fremont cultures, dating from 300 BC to AD 1225, and from Southern Paiute culture, dating from AD 1250 to present day. Mormon pioneers settled in southern Utah and began farming in the 1850s. Both the Paiute and Mormon groups are still much in evidence, as both still reside in the area. The living descendents of these groups that lived in Zion have special ties to the park and provide meaning and context for artifacts and historical documents that remain. All of the groups who lived here left traces of their cultures behind, clues that might be studied to gain insights into their remarkable civilizations. Working with the remnants of past human occupations, archeologists, historians, and other researchers have collected artifacts and historic documents to study the ways each of these cultural groups worked, traveled, traded, and survived in Zion. These artifacts and archives are preserved in the museum collection of Zion National Park for current and future research.

