

Red Rock Grill

Dinner Menu

Appetizers

Salmon Cakes

House-made cakes of wild Alaskan salmon atop a bed of fresh greens. Served with green chili aioli.

Kinesava Quesadilla

A grilled flour tortilla stuffed with black bean corn relish and pepper jack cheese. Served with sour cream & salsa.

Firecracker Rolls

Tender pieces of chicken breast covered with pepper jack cheese, jalapeño chilies, black beans, and red peppers, wrapped in a crispy tortilla. Served with our tangy chipotle aioli.

Roasted Red Pepper Hummus

House-made hummus served with roasted red peppers, artichoke hearts, crumbled feta cheese, diced tomatoes, and toasted Utah pita chips.

Grilled Summer Vegetables

A colorful medley of lightly seasoned fresh summer vegetables, skewered, grilled and served with our delicious sunflower dipping sauce.

Spinach Artichoke Dip

Hot and bubbly dip with a blend of spinach, artichoke hearts, feta, pepper-jack, and parmesan cheese. Served with toasted Utah pita chips.

Soups & Salads

Soup & Salad Bar

Fresh mixed greens with an array of healthy toppings and delicious dressings to choose from. Includes our signature vegan vegetable soup and soup of the day.

Red Rock Salad

A bed of spinach greens mixed with fresh strawberries, candied pecans, avocado, and bleu cheese crumbles served with a side of Arizona prickly pear vinaigrette dressing. *Add shrimp or chicken.*

House Green or Caesar Salad

Cup of soup or Bowl of soup

Caprese Salad

Creamy mozzarella cheese slices, ripe tomatoes and fresh basil all drizzled with balsamic vinaigrette glaze.

Canyon Caesar Salad

Chopped romaine lettuce tossed in Caesar dressing with garlic croutons and shredded parmesan cheese. *Add shrimp or chicken.*

Southwestern Quinoa Salad

Chilled quinoa, roasted yellow corn, black beans, diced Roma tomatoes, fresh cilantro, and feta cheese crumbles on a bed of mixed greens with a side of balsamic vinaigrette dressing. *Add shrimp or chicken.*

Our Chef's Creation

Authentic Navajo Taco

Our specialty! Navajo fry bread topped with beef chili, crisp lettuce, diced Roma tomato, onion and shredded Monterrey jack and cheddar cheese. Served with sides of sour cream, chunky salsa and creamy guacamole.

Pairs well with: Locally Brewed Zion Lager

Pa'rus Pasta

Rotini pasta tossed with sautéed zucchini & squash, slow-roasted tomatoes, artichoke hearts, and crispy asparagus, all tossed in rich pesto sauce and topped with shredded Parmesan cheese and freshly chopped basil. *Add shrimp or chicken.*

Pairs well with: Parducci Merlot

Orange Chili Cauliflower

Fried cauliflower tossed with our vegan orange chili sauce, green onions, crushed pecans and sesame seeds.

Pairs well with: Fetzer Sauvignon Blanc

Beverage

Soft Drinks
Coffee & Tea
Juice
Milk & Chocolate Milk
San Pellegrino

Zion Lodge

Private Label Wines
Zion Cabernet Sauvignon
Zion Chardonnay
Glass
Bottle

Specialty Coffee

Latte
Cappuccino
Americano
Espresso
Decaf available

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.*

Gluten-free items available upon request.

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Dinner Menu

Entrees

The following entrees are served with your choice of two accompaniments:
Garlic Yukon gold mashed potatoes, rice or seasonal vegetables.

House-Made Western Bison Meatloaf

Bison blended with root vegetables and mushrooms, slow-roasted and served with our mushroom demi-glace.

Pairs well with: Castle Creek Outlaw Red

Kayenta Beef Tenderloin Medallions*

Two 3oz. beef tenderloin medallions plated with our mushroom demi-glace reduction.

Add a shrimp skewer

Pairs well with: Ravenswood Vintner's Blend Zinfandel

Sirloin Steak*

Garlic rubbed sirloin beef steak paired with our house recipe cranberry burgundy sauce.

Add a shrimp skewer

Pairs well with: Blackstone Cabernet Sauvignon

Kolob Rosemary Grilled Chicken

Grilled chicken breast flavor infused using our rosemary & roasted garlic rub. Topped with jalapeño-lime sour cream sauce, served over a bed of roasted apples chutney.

Pairs well with: Zion Lodge Private Label Chardonnay

Trout Anasazi

Pecan encrusted Idaho trout fillet, pan seared and topped with fresh pico de gallo.
Served with our lime beurre blanc sauce on the side.

Pairs well with: Fetzer Sauvignon Blanc

Grilled Pork Chop*

Grilled pork chop marinated in Utah apple cider and drizzled with prickly pear sauce.

Pairs well with: Clois du Bois Pinot Grigio

Quinoa Black Bean Cakes

House-made blend of quinoa, black beans, scallion, and fresh cilantro, pan-seared in olive oil and topped with sautéed mushrooms, grilled red onion and fresh avocado.

Served with a side of lime beurre blanc sauce.

Pairs well with: Parducci Pinot Noir

Red Rock Bison Cheese Burger*

Flame-broiled ½ lb. patty stacked high with sautéed white onion & jalapeno chilies, cheddar cheese, fresh lettuce, ripe tomato and crispy red onion. Served with a side of tangy chipotle aioli and your choice of fries or sweet potato fries.

Add Applewood smoked bacon

Pairs well with: Locally Brewed Zion Canyon Echo Lager

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Items that meet Xanterra Sustainability Standards are as follows:



Local: Utah Grown Tomatoes, Utah Stone Fruit, Organic Baby Spinach and Spring Mix, Arizona Pecans, Arizona Prickly Pear Products, Locally Brewed Beer. Third Party Certified: Pacific Salmon, Cod, Pollock, and Rainforest Alliance Certified Coffee and Tea.
Animal Welfare: Free Range Chicken, Free Range Turkey, Cage Free Eggs, Locally sourced Bacon, Beef, and Bison.