

RED ROCK GRILL

LUNCH MENU

Red Rock Taco Bar Buffet

Fast and easy way to create your own Tacos, Chicken Fajitas, Burritos or Taco salad. Also includes our fresh fruit and salad bar, signature vegan vegetable soup or soup of the day.
Price does not include beverage. Kids 12 and under.

Soup and Salad

Soup & Salad Bar

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

Red Rock Salad

A bed of fresh spinach greens mixed with fresh strawberries, candied pecans, avocado, and bleu cheese crumbles. Served with a side of Arizona prickly pear vinaigrette dressing.

Fresh Fruit Bowl

Seasonal sliced fresh fruit served with a our Prickly Pear yogurt dipping sauce.

Southwestern Quinoa Salad

Chilled quinoa, roasted corn, black beans, tomato, fresh cilantro, and feta cheese on a bed of greens with balsamic vinaigrette dressing.

Canyon Caesar Salad

Chopped romaine lettuce tossed in Caesar dressing with garlic croutons and shredded parmesan cheese.

Cup of Soup

Signature vegan vegetable soup or soup of the day.

Bowl of Soup

Signature vegan vegetable soup or soup of the day.

Lighter Fare

Our Chef's Creation

Authentic Navajo Taco Our specialty! Navajo fry bread topped with beef chili, crisp lettuce, diced Roma tomato, onion and shredded Monterey jack and cheddar cheese served with a side of sour cream, salsa and guacamole.

Salmon Cakes

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

Hanging Garden Hummus Wrap

House-made hummus, crisp lettuce, feta cheese, diced tomatoes and a tzatziki sauce wrapped in a spinach tortilla.

Kinesava Quesadilla

Grilled flour tortilla stuffed with black bean corn relish, and pepper jack cheese. Served with sour cream and salsa.

Burgers & Sandwiches

All burgers and sandwiches are served with your choice of fries, sweet potato fries, kettle chips or a garden salad.

Bison Burger*

1/2 lb. Bison burger grilled, served with cheese on a toasted bun and a side of chipotle aioli.

Add guacamole, green chilies or Applewood smoked bacon.

Zion Burger* or Zion Cheeseburger*

1/2 lb. all natural beef patty on a toasted bun.

Add guacamole, green chilies or Applewood smoked bacon.

Fish 'n Chips

Panko-encrusted Alaskan Cod fillets served over crispy fries with a side of tartar sauce.

Grotto Chicken Sandwich

Chicken breast grilled or fried, topped with ham, hot sauce and bleu cheese on a toasted bun.

Salmon Burger

House-made wild Alaskan salmon patty on a toasted bun with a side of our green chili aioli.

Rueben

Loaded with corned beef, swiss cheese, sauerkraut and thousand island dressing on toasted marble rye.

Black Bean Quinoa Burger

House-made black bean and quinoa patty on a toasted bun.
Add guacamole or green chilies.

Soup & Half Cold Sandwich

Choice of turkey & swiss, roast beef & cheddar or honey ham & American cheese, served with a cup of our signature vegan vegetable soup or soup of the day.

Beer

Zion Canyon Lager
Zion Pale Ale
Seasonal Beer
Golden Spike Hefeweizen
Cutthroat Pale Ale
Polygamy Porter

Beverage

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

Specialty Coffee

Cappuccino and Latte
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.

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.