

Lunch at the Red Rock Grill

Fiesta Taco Bar

A satisfying collection of traditional Mexican favorites allow you to build your own taco! Your choice of soft or hard, beef or fish tacos, with seasoned beans, salsa, sour cream, and a wide selection of salad greens and vegetables to top it all off. Also includes our complete soup and salad bar! - 11.95 Per person

First Courses

Santa Fe Chicken Caesar

Seasoned chicken, romaine lettuce, matchstick carrots and cherry tomatoes with shredded pepper jack cheese and rice noodles, tossed with spicy Caesar dressing. - 7.95

Prickly Pear Trout Salad

Flaked smoked trout with baby spinach and romaine lettuce topped with red onion, toasted almonds and cherry tomatoes, tossed with a Prickly Pear vinaigrette. - 8.25

Soup and Salad Bar

Create your own specialty salad with an assortment of fresh greens, healthy toppings, and delicious dressings. Also try our chef's original soups, made in-house everyday! - 9.50 as a meal or 3.50 with any entree

Soup Du Jour

Made from our Chef's own recipes. Cup - 2.50 Bowl - 3.25

Main Courses

*All American Cheeseburger **

1/3 pound of Country Natural ground beef, grilled medium well on a toasted cracked wheat and oat dusted bun, with your choice of American, Swiss, pepper jack, or cheddar cheese. Served with French Fries.

Lettuce, tomato, onion and pickles on the side. - 7.75 3 strips of Bacon add 85¢

*West Rim Burger **

1/3 pound of Country Natural ground beef, grilled medium well on a toasted cracked wheat and oat dusted bun.

Topped with two onion rings and our special Lodge barbeque sauce. Served with French Fries.

Lettuce, tomato, onion and pickles on the side. - 8.50 3 strips of Bacon add 85¢

*Grilled Salmon Burger **

Grilled Alaskan salmon patty served on a toasted cracked wheat and oat dusted bun, with a side of guacamole aioli.

Served with lettuce, tomato, onion and pickles on the side. - 8.25

*Par'us Shrimp Quesadilla **

A grilled flour tortilla stuffed with sautéed shrimp, black bean corn relish, and pepper jack cheese.

Substitute Seasoned chicken - 1.00

Served with sour cream and salsa. - 7.25

Add guacamole - 95¢

*Southwest Philly Chicken Sandwich **

A hearty serving of savory fajita style chicken breast strips heaped with sautéed onions, mushrooms and green and red bell pepper strips, covered in melted pepper jack cheese and served on a grilled sub roll. Served with French fries. - 7.95

Grilled Ham and Cheese

Sliced deli ham and American cheese on grilled Texas toast served with French fries and a dill pickle spear. - 5.95

Garden Vegetable Sandwich

Matchstick carrots, sliced tomato, cucumber slices, and roasted broccolini stalks with our special garden vegetable spread and Swiss cheese on a Ciabatta roll. Served with potato chips and a dill pickle spear - 7.25

Half Sandwich and Soup

Your choice of smoked turkey, roast beef, or ham, with Swiss, American or cheddar cheese. Served with red leaf lettuce on your choice of white or wheat berry bread with chips, pickle spear and a cup of soup du jour. - 6.25

Beverages

Utah Micro Brews

Uinta, Cutthroat Pale Ale - Full malt body with Cascade hops to create a floral finish.

Uinta, King's Peak Porter - Full-bodied malty flavor, with hints of chocolate and deep mahogany color.

Uinta, Summer Solstice - Kolsch style ale, flavorful and delicately hopped, with golden color.

Uinta, Golden Spike Hefeweizen - Non-filtered with a ruddy orange color, and mild fruity character.

16 oz. Draught - 4.95

Uinta beers are produced by 100% wind-powered electricity.

Domestic Beers

Budweiser and *Bud Light*
16 oz. Draught - 4.25

Coca Cola Fountain Drinks - 2.05

Green Mountain Coffee Roasters®
Organic French Roast Coffee regular or decaf - 2.25

Lemonade - 2.05 *Iced Tea* - 1.85

Hot Chocolate - 1.75 *Hot Tea* - 1.75

Juice Apple, Orange, Cranberry, Tomato - 2.25

Milk regular / chocolate - 2.15

Menu prices do not reflect tax or gratuities. Gratuity of 18% added to parties of six or more.

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