

Red Rock Grill

Dinner Menu

Appetizers

Salmon Cakes – 11.10

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

Kinesava Quesadilla – 9.95

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

Add chicken – 3.80 Add guacamole – 1.00

Roasted Red Pepper Hummus – 9.75

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

Firecracker Rolls – 9.75

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.

Soups & Salads

Soup & Salad Bar – 11.95

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 – 12.75

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 – 6.10 Add chicken – 3.90

Canyon Caesar Salad – 10.05

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

Add shrimp – 6.10 Add chicken – 3.90

Southwestern Quinoa Salad – 11.95

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 – 6.10 Add chicken – 3.90

House Green or Caesar Salad – 5.70

Cup of soup – 3.25 Bowl of soup – 7.00

Our Chef's Creation

Authentic Navajo Taco – 17.10

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.

Add shrimp – 6.10 Add chicken – 3.90

Suggested Beer pairing: Locally Brewed Zion Lager

Pa"rus Pasta – 16.50

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.

Petite Portion – 12.75

Add shrimp – 6.10 Add chicken – 3.90

Suggested wine pairing: Fetzer Sauvignon Blanc

Beverage

Soft drinks – 2.75

Coffee & tea – 2.57

Juice – 2.99

Milk & Chocolate milk – 2.80

San Pellegrino – 3.50

Zion Lodge Private Label

Wines

Zion Cabernet Sauvignon

Zion Chardonnay

Glass – 9

Bottle – 35

Specialty Coffee

Latte – 3.54

Cappuccino – 3.54

Americano – 3.20

Espresso single – 2.50

Espresso double – 5.00

Decaf available upon request

**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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Red Rock Grill

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Entrées

The following entrees are served with your choice of two accompaniments:
Garlic Yukon gold mashed potatoes, rice or seasonal vegetables.
Add a one time trip to the salad bar for 6.95

Kayenta Beef Tenderloin Medallions* - 29.00

Two 3oz. beef tenderloin medallions plated with our mushroom demi-glace reduction.
Add shrimp skewer – 6

Suggested wine pairing: Ravenswood Vintner's Blend Zinfandel

Sirloin Steak* – 19.00

Garlic rubbed sirloin beef steak paired with our house recipe cranberry burgundy sauce.
Add shrimp skewer – 6

Suggested wine pairing: Blackstone Cabernet Sauvignon

Kolob Rosemary Grilled Chicken– 18.99

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.

Suggested wine pairing: Zion Lodge Private Label Chardonnay

Trout Anasazi* - 20.35

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

Suggested wine pairing: Fetzer Sauvignon Blanc

Grilled Pork Chop* – 15.99

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

Suggested wine pairing: Clois du Bois Pinot Grigio

Quinoa Black Bean Cakes – 18.50

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.

Suggested wine pairing: Parducci Pinot Noir

Red Rock Bison Cheese Burger* - 17.00

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 2 strips of Applewood smoked bacon – 3

Suggested beer pairing: Locally Brewed Zion Canyon Echo Canyon

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Items that meet Xanterra Parks & Resorts 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.