

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

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

Firecracker Rolls – 9.75

Deep fried tortilla rolls filled with pepper jack cheese, jalapeño chilies, black beans, and red peppers. Served with our tangy chipotle aioli dip.

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 – 14.75

Fresh spinach greens topped with dried cranberries, 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

Side Green Salad - 5.70

Side Caesar Salad - 5.70

Soup of the Day

Cup of soup – 3.25 Bowl of soup – 7.00

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

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

Vegan Vegetable Soup

Our house soup made and served daily, full of baby carrots, green beans, celery, corn, and tomatoes all with a touch of southwestern spice.

Cup of soup – 3.25 Bowl of soup – 7.00

House Specialties

Authentic Navajo Taco – 17.10

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

Add shrimp – 6.10 Add chicken – 3.90

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 & freshly chopped basil.

Petite Portion – 12.75

Add shrimp – 6.10 Add chicken – 3.90

**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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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

Sirloin Steak* – 19.00

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

Add shrimp skewer – 6

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.

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.

Grilled Pork Chop* – 15.99

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

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

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.

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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.