



Gluten Free Item



Vegan Item

Red Rock Grill

Dinner Menu

Small Plates

Salmon Cakes – 11.10

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

Kinesava Quesadilla – 10.00

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

Add chicken – 3.80 Add shrimp skewer –6.10

Firecracker Rolls – 9.75

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

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.



Green Salad - 5.70



Spring mix topped with cucumber, tomato and carrots. Your choice of dressing on the side—Ranch, 1000 island, bleu cheese, balsamic vinaigrette, or Italian.



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 on the side.

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

Side Caesar Salad - 5.70

Soup of the Day

Cup of soup – 3.25 Bowl of soup – 6.95



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.

House Specialties

Authentic Navajo Taco – 17.00

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

Petite Portion – 14.00

Pa'rus Pasta – 17.70

Rotini pasta tossed with sautéed zucchini & squash, sun-dried tomatoes, artichoke hearts, and crispy asparagus, all tossed in rich pesto sauce and topped with shredded Parmesan cheese

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.

Red Rock Grill

Dinner Menu

Entrées

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



Sirloin Steak* – 19.50

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

Add shrimp skewer – 6.10



Kolob Rosemary Grilled Chicken 10oz– 18.99

Grilled chicken breast flavor infused using our rosemary & roasted garlic rub.

Topped with jalapeño-lime sour cream sauce,

6oz portion available –15.99

Add Shrimp skewer –6.10



Trout Anasazi* - 20.85

Pecan encrusted Idaho trout fillet, pan seared and topped with fresh pico de gallo.

Served with our lemon beurre blanc sauce on the side.

Add Shrimp skewer –6.10



Quinoa Black Bean Cake – 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 lemon beurre blanc sauce.



Burgers

The following entrees are served with your choice of one side:

French fries, seasonal vegetables, potato salad, or mixed fruit.

For sweet potato fries add 2.00

Zion Burger* -13.00 OR Zion Cheeseburger*-13.50

1/2 lb. all natural beef patty on a toasted bun. Topped with lettuce, tomato, onion, and dill pickle..

Beverages

Soft drinks – 2.57

Coke

Diet Coke

Barq's Root Beer

Sprite

Orange Fanta

Unsweetened Ice Tea –2.57

Coffee or tea – 2.57

Juice – 2.99

Milk– 2.80

Almond milk - 3.25

San Pellegrino - 3.50

Desserts

Cheesecake with raspberry drizzle –9.00

Vanilla ice cream –3.00

Chocolate ice cream –3.00

Strawberry ice cream –3.00

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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.