

# RED ROCK GRILL

## LUNCH MENU

### Soup and Salad

#### Soup & Salad Bar -11.95

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 -12.75

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.

**Add shrimp-6.10      Add chicken-3.90**

#### Southwestern Quinoa Salad -11.85

Chilled quinoa, roasted corn, black beans, tomato, fresh cilantro, and feta cheese on a bed of greens with 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**

Cup of Soup -3.25 Bowl of soup -6.95

### Lighter Fare

#### 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 a side of sour cream, salsa and guacamole. **Add shrimp – 6.10   Add chicken – 3.95**

##### Salmon Cakes\* -11.10

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

##### Hanging Garden Hummus Wrap -9.95

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

##### Kinesava Quesadilla –10.00

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

**Add chicken—3.90   Add guacamole 1.00**

### Burgers & Sandwiches

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

#### Bison Cheese Burger\* – 16.85

½ lb. Bison burger grilled to medium well with cheese on a toasted bun served with a side of chipotle aioli sauce.

**Add guacamole or green chilies for 1.00 each**  
**Add 2 strips of Applewood smoked bacon – 3**

#### Fish 'n Chips\* -12.25

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

#### Salmon Burger\* -11.70

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

#### Black Bean Quinoa Burger -11.00

House-made black bean and quinoa patty on a toasted bun.

**Add guacamole or green chilies for 1.00 each**

#### Zion Burger\* -11.55

##### Zion Cheeseburger\*-12.25

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

**Add guacamole or green chilies for 1.00 each**  
**Add Applewood smoked bacon 3.00**

#### Grotto Chicken Sandwich-12.15

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

#### Soup & Half Cold Sandwich -9.75

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-6.75

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

### Beverage

Soft drinks -2.75  
Coffee & tea -2.57  
Juice -2.99  
Milk & Chocolate milk -2.80  
San Pellegrino -3.50

### Specialty Coffee

Cappuccino and Latte -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.

**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.