

RED ROCK GRILL

LUNCH

Small Plates

Salmon Cakes* -11.10

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

Firecracker Rolls -9.75

Tender pieces of chicken breast with pepper jack cheese, jalapeño chilies, black beans, and red peppers, wrapped in a crispy tortilla. Served with our tangy chipotle aioli.

Soup and Salad

Soup & Salad Bar -11.95

Serve yourself assortment of Fresh mixed greens, with an array of healthy toppings and delicious dressings. Includes our signature vegan vegetable soup or soup of the day.

Southwestern Quinoa Salad -11.95

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

Garden Salad -5.70

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

Add shrimp-6.10 Add chicken-3.90

Vegan Vegetable Soup or Soup of the Day

Cup -3.25

Bowl -6.95

Beverages

Soft drinks - 2.57

Coke

Diet Coke

Barq's Root Beer

Fanta Orange

Mr. Pibb Extra

Powerade Mountain Blast

Unsweetened Ice Tea -2.57

Coffee or tea - 2.57

Juice - 2.99

Milk- 2.80

San Pellegrino-3.50

Desserts

Cheesecake with raspberry drizzle -9.00

Vanilla ice cream -3.00

Chocolate ice cream -3.00

Moose Tracks ice cream -3.00

(Vanilla with chocolate covered peanuts and caramel)

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

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, Locally sourced Bacon, Beef, and Bison.



RED ROCK GRILL

LUNCH

Entrées

Authentic Navajo Taco – 17.00

Navajo fry bread topped with beef chili, crisp lettuce, diced Roma tomato, onion and shredded Monterey jack and cheddar cheese served with a side of sour cream, salsa and guacamole.

Available in a half portion - 14.00

Add shrimp – 6.10 Add chicken – 3.90

Fish 'n Chips* -12.25

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

Hanging Garden Hummus Wrap -9.95

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

Served with your choice of fries, sweet potato fries, potato salad, seasonal vegetables, or fruit.

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 shrimp 6.10

Soup & Half Cold Sandwich –9.75

1/2 sandwich with lettuce, tomato and dill pickle spear.

Your choice of turkey & swiss, roast beef & cheddar or honey ham & American cheese.

Bread choices are white, wheat, sourdough, or rye.

Burgers & Sandwiches

Served with your choice of fries, sweet potato fries, potato salad, seasonal vegetables, or fruit.

Black Bean Quinoa Burger -11.00

Homemade black bean & quinoa patty on a toasted bun with lettuce, tomato, onion and dill pickle.

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.

Grotto Chicken Sandwich-12.15

Chicken breast grilled or fried, topped with ham, bleu cheese, lettuce, tomato, red onion, and dill pickle on a toasted bun.

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