



Salads

We use organic spring mix for most of our salads, our chicken is hormone and antibiotic free and all our steaks are Certified Black Angus (USDA prime).

Dressing Choices: House (Balsamic Vinaigrette), Bleu Cheese, Caesar, Buttermilk Ranch, 1000 Island, Honey Mustard, Italian, Raspberry Vinaigrette or Basil Vinaigrette.

STEAK & BLEU CHEESE*

Organic greens, red onion, heirloom tomatoes and bleu cheese crumbles topped with a 10 oz Certified Angus Beef® NY strip steak. Served with bleu cheese dressing. 21.99

GREEK SALAD

Grilled chicken breast, feta cheese, red onion, heirloom tomatoes, kalamata olives and sliced pepperoncini's over a bed of chopped romaine. 17.99

CLASSIC COBB

Diced chicken breast, applewood smoked bacon, hardboiled egg, heirloom tomatoes, avocado, bleu cheese crumbles & cheddar cheese over a bed of organic greens. 18.99

BLT AND AVOCADO

Romaine, heirloom tomatoes, applewood smoked bacon and avocado. Served best with our buttermilk ranch. 17.99

GRILLED CHICKEN-AVOCADO SALAD

Organic greens, cucumbers and heirloom tomatoes topped with a grilled chicken breast and avocado. 17.99

GRILLED SHRIMP & STRAWBERRY SALAD

Organic greens, topped with candied pecans, fresh strawberries and large grilled shrimp. Served with balsamic vinaigrette. 18.99

CANDIED PECAN-GORGONZOLA SALAD

Organic greens mixed with candied pecans, dried cranberries and crumbled gorgonzola. 17.99

VEGAN GODDESS SALAD

Organic greens, quinoa ratatouille, dried cranberries, candied pecans, orange segments & orange-basil vinaigrette. 17.99

CHICKEN BERRY-BERRY SALAD

Grilled chicken breast, organic greens, fresh berries, avocado, candied pecans and goat cheese. 17.99

SOUTHERN CHICKEN SALAD

Organic greens, crispy chicken breast, applewood smoked bacon, heirloom tomatoes, chopped egg and house-made croutons. Served with honey mustard or buttermilk ranch. 18.99

Sandwiches & WRAPS

Sandwiches are served with choice of French fries or homemade coleslaw. Upgrade to: Sweet Potato Fries, Onion Rings, Small Salad or Cup of Soup for \$2 more.

PRIME RIB DIP

Thinly sliced Certified Angus Beef® prime rib on a grilled baguette. Served with flavorful au jus. 20.99 Add cheese +\$1.99

SW PRIME RIB

Shaved prime rib, pepper jack cheese red onion, tomato, avocado and chipotle aioli on grilled sour dough. 20.99

REUBEN

Shaved pastrami, swiss cheese, sauerkraut and russian dressing on marble rye. 19.99

TURKEY DIJON

Thinly sliced, grilled turkey breast, tomato, applewood smoked bacon, red onion, swiss cheese and dijon mustard on grilled sourdough. 18.99

REDROCK B.L.T.

Applewood smoked bacon, avocado, melted cheddar, grilled onions, grilled tomato, and lettuce on grilled sourdough. 18.99

TURKEY SUPREME

Thinly sliced turkey, fresh mozzarella, pesto, lettuce, tomato, red onion, topped with balsamic glaze on grilled sour dough. 19.99

TURKEY, CRANBERRY AND CREAM CHEESE

Thinly sliced, grilled turkey breast, cranberry sauce and melted cream cheese served on freshly baked and grilled cranberry-hazelnut bread. 19.99

TURKEY BACON-AVOCADO

Thinly sliced, grilled turkey breast, applewood smoked bacon and avocado slices on a potato kaiser roll. 18.99

GRILLED VEGGIE SANDWICH

Grilled eggplant, tomato slices and onion topped with a balsamic reduction on focaccia bread. 16.99

CHICKEN CAESAR WRAP

Grilled chicken, lettuce, tomato and Caesar dressing wrapped in a spinach tortilla. 17.99

BUFFALO CHICKEN WRAP

Spicy chicken bites, lettuce, tomato, pepper jack cheese and chipotle sour cream wrapped in a tortilla. 17.99

MAFIA SUB

Grilled Italian sausage and meatballs nestled in a sub roll with house-made marinara sauce and melted provolone cheese. 18.99

PORTOBELLO SUPREME

Grilled portobello mushroom topped with roasted red pepper, spinach, red onion and fresh mozzarella. Served on a grilled brioche bun. 17.99

CLASSIC CLUB SANDWICH

Sliced turkey breast, sliced Black Forest Ham, applewood smoked bacon, cheddar cheese, lettuce and tomato nestled between slices of grilled sourdough bread. Mayo or mustard served on the side. 19.99

CHICKEN BRUSCHETTA SANDWICH

Grilled chicken breast topped with fresh mozzarella and our bruschetta topping on a ciabatta roll. 19.99

A La Carte

These items do not come with a side.

THE ULTIMO QUESADILLA

Grilled flour tortilla filled with melted cheese, filet tips and grilled sweet peppers and onions. Served with a side of sour cream and salsa. 16.99

THE BRUNCH QUESADILLA

Grilled flour tortilla filled with eggs, cheese, avocado and Italian sausage. Served with a side of sour cream and salsa. 16.99

VEGETARIAN QUESADILLA

Grilled flour tortilla filled with melted cheese and a mélange of grilled vegetables (zucchini, squash, tomatoes, mushrooms, onions and sweet peppers). Served with a side of sour cream & salsa. 15.99

FISH TACOS

Blackened mahi mahi filets with pineapple salsa topping. Served with chipotle sour cream. 17.99

Soup & Sandwich COMBO

SOUP CUP 5.99 / BOWL 9.99

HALF SANDWICH & CUP OF SOUP

Available with any sandwich noted in RED 15.99

HALF SANDWICH & DINNER SALAD

Available with any sandwich noted in RED 15.99

SOUP & SALAD

Bowl of soup and dinner salad. 13.99

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

Lunch Entrees

(Note our meat is Certified Angus Beef, our chicken is hormone and antibiotic free and all our salmon is a high-grade Scottish salmon, sustainably raised without hormones.)

Burgers

* Burgers are served with choice of French fries or homemade coleslaw. Sub Sweet Potato Fries, Onion Rings, Small Salad or Cup of Soup for \$2 more.

CLASSIC CHEESE BURGER

Good old-fashioned half-pound Certified Angus Beef® burger grilled perfectly and topped with cheese. Choice of: Cheddar, pepper jack, provolone or Swiss. Served on a grilled brioche bun. 17.99

MUSHROOM SWISS BURGER

Our classic half-pound Certified Angus Beef® burger topped with sautéed mushrooms and Swiss cheese. Served on a grilled brioche bun. 18.99

GORGONZOLA BURGER

Half-pound Certified Angus Beef® burger topped with our creamy mushroom-gorgonzola sauce. Served on a grilled brioche bun. 18.99

MEXI BURGER

Certified Angus Beef® patty, chorizo patty, green chilis, jalapeños, avocado, pepper jack cheese, with chipotle aioli. Served on a grilled brioche bun. 17.99

SW PATTY MELT

Half-pound Certified Angus Beef patty topped with pepper jack, grilled onion, green chili and chipotle aioli served on grilled marble rye. 19.99

RED ROCK BACON CHEESE BURGER

Half-pound Certified Angus Beef® burger topped with cheddar cheese, applewood smoked bacon, coleslaw, barbeque sauce and a crispy onion ring. Served on a grilled brioche bun. 18.99

HUNK OF BURNIN' LOVE BURGER

Half-pound Certified Angus Beef® burger with a little kick to it! Certified Angus beef patty topped with a chorizo patty, pepper jack cheese, fried jalapeños and chipotle aioli. Served on a grilled brioche bun. 19.99

REUBEN BURGER

Half-pound patty topped with pastrami, sauerkraut, and russian dressing on grilled sourdough. 19.99

VEGGIE BURGER

A delicious patty made of organic brown rice, organic oats and organic vegetables. Topped with lettuce, tomato, sliced red onion and chipotle aioli. 16.99
Add choice of cheese +1.99.

House SPECIALTIES

Comes with choice of side. Add a classic dinner salad or cup of soup for 5.99.

SESAME ENCRUSTED SALMON

Topped with a honey-mustard aioli and served with choice of mashed potatoes, fries or broccoli. 24.99

GRILLED SALMON W/ PINEAPPLE SALSA

Served with choice of mashed potatoes, fries or broccoli. 24.99

CHICKEN PARMESAN

Served with a side of pasta instead of the typical sides upon request. 20.99

AGED RIBEYE

Well-aged 12-oz prime ribeye steak. Served with choice of mashed potatoes, fries or broccoli. 29.99

POLLO NIRVANA

Sautéed chicken breast stuffed with prosciutto and fontina cheese and topped with a heavenly mushroom sauce. Served with choice of mashed potatoes, fries or broccoli. 23.99

Pasta

Served with parmesan toast. Add a classic dinner salad or cup of soup for 5.99

BEEF STROGANOFF

Sautéed filet tips, onions and mushrooms in a flavorful creamy garlic sauce over penne pasta. 22.99

TRIO PASTA

Shrimp, chicken, spinach, mushrooms, sundried tomatoes in a cajun alfredo sauce tossed with fusilli. 22.99

SPAGHETTI & MEATBALLS

Meatballs, marinara and spaghetti – a true classic. 19.99

TUSCAN CHICKEN PASTA

Sautéed chicken strips, sundried tomatoes, spinach and mushrooms tossed in a garlic cream sauce and served over cheese tortellini. 19.99

BUTTERNUT SQUASH RAVIOLI

Butternut Squash Ravioli tossed with a garlic cream sauce. 17.99

CHICKEN FETTUCCINE ALFREDO

Sautéed chicken strips tossed with a creamy alfredo sauce, parmesan cheese and fettuccine noodles. 19.99

REDROCK SALMON PASTA

Sautéed salmon, sundried tomatoes, roasted red peppers and spinach in a Cajun garlic cream sauce over penne pasta. 20.99

CHICKEN-BACON-ARTICHOKE PASTA

Sautéed chicken strips, sautéed onions, bacon bits, artichoke hearts, mushrooms and spinach tossed in a garlic cream sauce and served over cheese tortellini 20.99

VEGETARIAN SCAMPI

Angel hair pasta tossed with heirloom tomatoes with lemon, garlic and olive oil. 17.99

Wine

Please see our wine list for wines and pricing.

Our wines include:

RED BLENDS
PINOT NOIR
MERLOT
CABERNET SAUVIGNON
MALBEC
MERITAGE
ZINFANDEL
PROSECO
WHITE ZINFANDEL
MOSCATO
PINOT GRIGIO
SAUVIGNON BLANC
CHARDONNAY
...AND OTHERS

Beer

DOMESTIC BEERS

Bud / Bud Light / Coors Light / Miller / Michelob Ultra

IMPORTS & CRAFT BEERS

Corona / Blue Moon / Heineken
Stella Artois / Oak Creek Nut Brown / Oak Creek IPA
Oak Creek Hefeweizen / Stone IPA
Kaliber (non-alcoholic)

Specialty DRINKS

HOUSE MARGARITA

(Regular, strawberry, mango and blue).

Tequila, Fresh Lime Juice, Triple Sec, Sweet & Sour. 12-14

MOSCOW MULE

Vodka, Ginger Beer, Lime Juice and a Sprig of Mint. 11

RED ROCK CADILLAC

Reposado Tequila, Sweet & Sour, Gran Marnier, Fresh Lime Juice. 14 -- (make it a Pink Cadillac by adding a splash of cranberry juice).

SEDONA PARADISE

White Rum, Pineapple and Cranberry Juice. 12

TROPICAL MARTINI

Coconut Rum, Vanilla Vodka, Pineapple & Orange Juice. 12

STOLI MARTINI 12

Desserts

Our desserts change daily.

Popular dessert items include:

CHOCOLATE CAKE

FLOURLESS CHOCOLATE CAKE

A VARIETY OF CHEESECAKES

CREME BRULEE, BUTTERCAKE, ETC.

Please ask your server to see our dessert tray.