

Appetizers

- CALHOUN'S QUESO-SPINACH DIP**.....9.50
Served in a sourdough boule with fresh tortilla chips.
- HANDERHAN'S PARMESAN POTATO CAKES**.....6.50
Fresh potatoes, herbs and parmesan cheese, breaded and fried golden brown. Served with dill mustard sauce and fresh grated parmesan cheese.
- JEFF TOMASACK'S POTATO CHIPS**.....6.95
Housemade potato chips topped with bleu cheese crumbles, bleu cheese dressing and scallions.
- CINNCI'S BUFFALO WINGS**7.95
Served with bleu cheese & celery.
- CHIP BUSKER'S CHICKEN FINGERS**.....8.95
Five golden fried chicken fritters, served with fries and honey dijon dressing.
- TEDDY ORR'S CHICKEN & BLACK BEAN QUESADILLA**.....8.95
Two flour tortillas stuffed with chicken, black bean chili, and monterey jack cheese, served with sour cream and salsa.
- HENRY'S BRUSCHETTA**.....9.95
Fresh bruschetta of tomato, kalamata olive, red onion and basil in a light balsamic marinade served with toasted croutades.
- JEFF MILLICK'S KOBE SLIDERS**.....10.95
Trio of Kobe Beef Sliders on mini Kai.ser rolls with cheddar cheese, and a pickle spear.

- ORSINO'S ARTICHOKE & CRAB DIP**.....9.95
Served in a sour dough boule with fresh tortilla chips.
- DANNY MARTIN'S CALAMARI**.....8.95
Julienne calamari steak lightly breaded and fried, served with housemade marinara sauce.
- TOM DERHAM'S SHRIMP COCKTAIL**.....8.95
Six tiger shrimp served with housemade cocktail sauce.
- BEN BOURNE'S BUFFALO CALAMARI**.....9.95
Julienne calamari steak lightly breaded, fried and tossed in buffalo sauce, served with housemade blue cheese dressing.
- DERWIN GREY'S BUFFALO SHRIMP**.....10.95
8 breaded colossal tiger shrimp tossed in wing sauce. Served with blue cheese dressing and celery.
- GIDDEN'S CRAB CAKES**.....10.95
Red Rocks famous crab cakes in miniature form. 3 - 2 oz. cakes served with Mesculin mix and dill mustard sauce.
- DENTON WILLIAMS' PEPPER CHARRED TUNA**.....10.95
4oz yellow fin tuna, dusted with black pepper and seared, served with wasabi, pickled ginger and soy sauce.
- JEFF COLLINS' JUMBO LUMP CRABMEAT**.....14.95
5 oz. jumbo lump crab meat served with baby field greens, cocktail sauce and tarragon mustard sauce.

Starter Soups

- DAVID ORR'S SHE CRAB SOUP** Cup.....4.50 Bowl.....5.95 **TRACY'S SOUP OF THE DAY** Cup.....3.50 Bowl.....4.95

Starter Salads

- RED ROCKS' GARDEN SALAD** 4.50
Mixed Greens with Roma tomato wedges, cucumber, sliced carrots, and red onions. Served with choice of dressing.
- RIGGINS' SMALL SPINACH SALAD** 4.95
Stemless spinach with Roma tomato wedges, red onions, sliced button mushrooms, hardboiled eggs, housemade croutons, and chopped bacon. Served with hot bacon dressing.
- BILL WEBB'S SMALL CAESAR SALAD** 4.95
Chopped romaine tossed with shredded imported parmesan, housemade croutons, and classic Caesar dressing.
- CHIP CASE'S SMALL CHOPPED SALAD**.....5.95
Chopped salad greens topped with crumbled feta, toasted almonds, craisans, diced tomatoes, cucumber and red onion with your choice of dressing.

- BOB ISSER'S BLEU CHEESE WEDGE SALAD** 6.50
1/4 wedge of iceberg lettuce served with two beefsteak tomatoes and red onions. Topped with Red Rocks signature bleu cheese dressing and Danish bleu cheese crumbles.
- SHA TATE'S SMALL BABY FIELD GREENS SALAD**6.50
Topped with fresh goat cheese, roasted pine nuts, craisins, and served with balsamic vinaigrette.
- CHANDRA'S CAPRESE SALAD**.....7.95
Fresh sliced beefsteak tomato slices layered with imported bufala mozzarella. Topped with fresh chiffonade basil and balsamic vinaigrette.

Specialty Salads

- ROBERT HOVIS' ORIENTAL CHICKEN SALAD** 9.95
Fresh mixed greens with pineapple and grapes, topped with a grilled chicken breast, with our own housemade oriental dressing and topped with won ton strips.
- HENDRICK AUTO'S "SOUTHERN" SALAD** 12.50
Fried and sliced chicken tenders atop a bed of mixed greens, with cucumbers, tomatoes, red onions, boiled eggs, bacon pieces and cheddar cheese, served with your choice of dressing.

- TOM'S PITTSBURGH SALAD** 12.50
Grilled marinated London Broil atop mixed greens, with cucumbers, tomatoes & red onions, then topped with french fries, boiled eggs, cheddar cheese, served with your choice of dressing.
- DWIGHT CLARK'S FRUIT PLATE WITH CHICKEN SALAD** 9.95
Array of seasonal fruit with our housemade all white meat chicken salad with red onion, celery, almonds, mayo and fine herbs.

Entree Salads

- SCHUG'S LARGE CHICKEN AND GREENS SALAD**..... 9.50
Mixed greens, seasonal veggies and your choice of dressing.
Salmon...12.50 4oz Sirloin...13.50 4oz Ahi Tuna...14.50
- AMY'S CUTRONA'S LARGE GREEK SALAD** 9.50
Mixed greens, sprouts, tomatoes, cucumbers, sliced red onions, kalamata olives, pepperoncinis and feta cheese.
Chicken...11.50 Salmon...12.50 4oz Sirloin...13.50 4oz Ahi Tuna...14.50
- ABI-NADER'S LARGE CHICKEN CAESAR SALAD** 9.50
Our version of this classic.
Salmon...12.50 4oz Sirloin...13.50 4oz Ahi Tuna...14.50

- DIZES' LARGE SPINACH SALAD** 9.50
Stemless baby spinach, tomatoes, red onions, mushrooms, boiled egg and bacon served with our warm bacon dressing.
Chicken...11.50 Salmon...12.50 4oz Sirloin...13.50 4oz Ahi Tuna...14.50
- BOGARAD'S LARGE CHOPPED SALAD**..... 10.50
Crumbled feta, toasted almonds, craisans, diced tomato, cucumber and red onion with your choice of dressing.
Chicken...12.50 Salmon...13.50 4oz Sirloin...14.50 4oz Ahi Tuna...15.50
- KARYN'S LARGE BABY FIELD GREENS SALAD**9.95
Fresh goat cheese, roasted pine nuts, craisins, balsamic vinaigrette.
Chicken...11.95 Salmon...12.95 4oz Sirloin...13.95 4oz Ahi Tuna...14.95

Additional Toppings Available: Sautéed Shrimp (8) \$6, 4oz Lump Crab Cake \$6

DRESSINGS: Balsamic Vinaigrette, Ranch, Bleu Cheese, Low Fat Italian, Honey Dijon, Thousand Island, Greek, Mandarin Orange, and Oriental

Pasta

- EUGENE'S SHRIMP AND SCALLOPS FRESCO**.....16.95
Sea scallops and gulf shrimp sautéed with garlic, artichoke hearts and mushrooms in a sun-dried tomato cream sauce then topped with imported cheese.
- MIKE ROSE'S SOUTHWESTERN CHICKEN RAVIOLI**.....12.95
Fresh ravioli filled with smoked chicken, black beans, jack cheese, a hint of ricotta cheese, and jalapeno finished in a cilantro tomato cream sauce topped with imported cheese.
- LYNN WHEELER'S LOBSTER RAVIOLI**.....18.95
Lobster filled ravioli, tossed in sherry-lobster cream sauce, accompanied by pan seared shrimp, scallops and asparagus tips, topped with imported cheese.
- HOPE POLITIS' WALNUT AND SPINACH RAVIOLI**.....11.95
Walnut and spinach ravioli tossed with spinach, mushrooms, roma tomatoes, in a white wine garlic butter, topped with feta cheese.
Chicken.....\$14.95 Add Shrimp.....\$15.95

- FRANK HARRISON'S VEGGIE ROTINI**.....10.95
Sautéed broccoli, mushrooms, sun-dried tomatoes, in a garlic and white wine sauce with rotini pasta, finished with imported cheeses.
Chicken.....12.95 Shrimp.....13.95
- DELL CURRY'S CHICKEN PENNE PASTA**10.95
Tender bites of sautéed chicken breast, tossed with our housemade marinara sauce & penne pasta, topped with imported cheese.
- WILL O'D'S CHICKEN QUATTRO FORMAGGIO**.....12.95
Sautéed chicken breast with bacon, mushrooms, tomatoes and scallions tossed with penne pasta in a four cheese cream sauce.
- SALAMONE'S CAJUN PASTA**.....12.95
Spicy andouille sausage sautéed with creole vegetables, tossed in our cajun cream sauce and topped with imported cheeses.
Shrimp.....13.95

Steaks & Ribs

JOHN LOVE'S PRIME SIRLOIN18.95

10 oz. center cut USDA Prime Beef Sirloin, char-grilled to order, topped with crispy onions, served with garlic smashed potatoes and sautéed green beans.

CASSI SMITH'S PETITE FILET.....19.45

6 oz. center cut Certified Angus Beef filet, char-grilled to order, served with garlic smashed potatoes and sautéed green beans.

RON HERBERT'S NY STRIP STEAK.....19.95

12 oz. center cut Certified Angus Beef NY strip, char-grilled to order, topped with crispy onions, served with garlic smashed potatoes and sautéed green beans.

JIMMIE JOHNSON'S BLEU CHEESE FILET MEDALLIONS.....22.95

Triple 3 oz. filet medallions, char-grilled to order, layered with bleu cheese crumbles, a grilled portabella mushroom cap and topped with crispy onions, served with garlic smashed potatoes and steamed asparagus.

PHIL & Q'S PRIME FILET.....33.95

8 oz. USDA Prime filet char-grilled to order, served with garlic smashed potatoes and baby carrots.

GENE EHMANN'S TENDERLOIN.....25.95

9 oz. center cut Certified Angus Beef filet, char-grilled to order, served with garlic smashed potatoes and sautéed green beans.

JEFF GORDON'S FILET & CRABCAKE.....27.95

6oz. Filet accompanied by our housemade crab cake finished with a dill mustard sauce, served with garlic smashed potatoes and sautéed green beans.

WHITTEN'S FILET OSCAR.....29.95

A trio of char-grilled filet medallions served with garlic smashed potatoes and steamed asparagus topped with lump crabmeat and béarnaise sauce.

DAVID PORTER'S RIBS.....19.95

Full rack of hickory smoked Danish baby back ribs, slow roasted and smothered with our own housemade BBQ sauce, served with baked beans and seasoned french fries.

Half Rack.....14.95

FRED WHITFIELD'S BLACK & BLEU PRIME FILET.....35.95

8oz USDA Prime Filet blackened and topped with Danish bleu cheese, served with garlic smashed potatoes and asparagus.

Seafood

CHET SNOW'S SALMON.....16.95

8 oz. grilled salmon topped with a lemon dill sauce, served with wild rice and sautéed green beans.

CARLSON'S BLACKENED GROUPEL.....19.95

8oz. pan seared blackened grouper, served with wild rice and steamed asparagus.

PLUNKETT'S ALMOND GROUPEL.....20.95

8oz. almond encrusted black grouper over wild rice risotto and steamed asparagus finished with buerre Grand Marnier and balsamic reduction topped with fresh sprouts.

FLEETWOOD'S SESAME TUNA.....20.95

8oz. sesame seared yellow fin tuna over wild rice risotto and steamed asparagus finished with a ginger teriyaki broth.

LIVINGSTON'S CHILEAN SEA BASS.....24.95

8oz. Pan seared sea bass served with wild rice risotto and steamed asparagus topped with a pineapple chutney.

GEORGE COUCHELL'S BLACKENED MAHI MAHI.....18.95

8oz. pan seared blackened mahi mahi, served with smashed potatoes and steamed asparagus.

ROBBY JOHNSON'S PANKO MAHI.....19.95

8oz. panko encrusted Mahi served with wasabi smashed potatoes and steamed asparagus finished with a soy butter.

JESSO'S LOBSTER TAIL DINNER.....34.95

8 oz. South African cold water (Tristan) lobster tail, broiled, served with drawn butter, garlic smashed potatoes and sautéed green beans.

MATTEI'S FILET & LOBSTER.....49.95

6 oz. center cut Certified Angus Beef filet, char-grilled to order, along with a broiled 8oz. South African cold water (Tristan) lobster tail, served with garlic smashed potatoes and sautéed green beans.

Chef's Specialties

TONY SMITH'S BBQ CHICKEN.....13.95

Ashley Farms Free Range chicken breast, roasted and grilled, smothered with our housemade barbeque sauce, served over a bed of risotto and steamed vegetables.

LARRY JONES' LEMON HERB CHICKEN.....13.95

Triple medallions of marinated boneless breast of chicken pan seared, simmered in a lemon and fresh herb butter sauce, served with garlic smashed potatoes and steamed vegetables.

BILLY T'S CHICKEN SALTIMBOCCA13.95

Triple medallions of boneless breast of chicken sautéed with garlic, sage, Madeira wine, prosciutto and a hint of cream. Served with angel hair pasta and steamed vegetables.

JOHN DESMOND'S CHICKEN MARSALA.....13.95

Triple medallions of boneless breasts of chicken, lightly dusted in seasoned flour, sautéed with roma tomatoes, Marsala wine and sliced portabella mushrooms, served with wild rice and steamed vegetables.

KEN BERNARDO'S MEATLOAF.....12.95

Chef's special blend of herbs and spices, topped with a portabella mushroom bourbon sauce, served with garlic smashed potatoes and steamed vegetables.

JAKE DELHOMME'S JAMBALAYA.....13.95

Chicken, shrimp, and andouille sausage sautéed with onions, peppers, red rice and cajun spices, garnished with green onions and diced tomatoes.

BRAD HOOVER'S HOUSEMADE CRAB CAKES.....17.95

Fresh lump crab meat pan seared until golden brown then topped with a dill mustard sauce, served with wild rice and steamed vegetables.

Sandwiches

All sandwiches served w/your choice of fries, herb smashed potatoes, parmesan potato cake, pasta salad, baked beans, wild rice, fruit cup or steamed veggies.

NANCY JOHNSON'S RED ROCKS BURGER.....7.95

8 oz. Certified Angus Beef grilled and served on a Kaiser roll, with lettuce, tomato, and onion. Add 60¢ for bacon, mushrooms, grilled onions, cheddar, swiss, or provolone.

MATT PERA'S KOBE BEEF BURGER.....10.95

8 oz. Premier American-style Kobe Beef, served on a Kaiser roll, with lettuce, tomato and onion. Add 60¢ for bacon, mushrooms, grilled onions, cheddar, swiss, Or provolone.

BILL INGRAM'S CHICKEN SANDWICH.....8.95

Marinated and grilled chicken breast topped with provolone cheese served on a Kaiser roll with lettuce and tomato.

TIM SUTTON'S PORTABELLA MUSHROOM MELT.....8.95

Grilled portabella mushroom topped with grilled onions and provolone cheese served on a toasted English muffin with a housemade artichoke spread, sliced tomatoes and sprouts.

MAMA LOVE'S CHICKEN SALAD SANDWICH.....8.95

Our housemade all white meat chicken salad with red onion, celery, relish, almonds, mayo and fine herbs.

OBAR'S REUBEN.....8.95

Grilled layers of thinly sliced corned beef, swiss cheese, sauerkraut and homemade Russian dressing on rye bread.

DEBBIE DANIELS' CRABCAKE SANDWICH.....10.95

Fresh lump crabmeat pan-seared until golden brown then topped with housemade dill mustard sauce, served on a Kaiser roll with lettuce and tomato.

PETER PAPPAS' FILET SANDWICH.....14.95

Twin Beef tenderloin filet medallions char-grilled to order, served on a multi-grain hoagie with horseradish sauce and topped with melted provolone cheese, lettuce & tomato.