



RED ROCKS

Welcome to Red Rocks! A place you can "EAT" or "DINE."
Our mission is to professionally and efficiently operate a clean
upscale restaurant and bar, that consistently offers great food and
beverage at a reasonable cost. Founded in 1992 by local owners,
Red Rocks has something for everyone.

BIRKDALE VILLAGE
8712 Lindholm Drive
Huntersville, NC 28078

Phone 704.892.9999
Fax 704.892.8902

SOUTH PARK
4223-8 Providence Road
Charlotte, NC 28211

Phone 704.364.0402
Fax 704.362.2171

RED STONE
9662 Redstone Drive
Indian Land, SC 29707

Opening
August 2018

www.redrockscfe.com

APPETIZERS

Rob Kaufman's Queso-Spinach Dip 11

Served with tortilla chips.

Jeff Tomascak's Potato Chips 11

House made potato chips topped with bleu cheese crumbles, bleu cheese dressing, and scallions.

Boston Reid's Calamari 11

Julienne calamari steak lightly breaded and fried and served with house made marinara sauce.

Don Tampoya's Buffalo Calamari 12

Julienne calamari steak lightly breaded, fried and tossed in buffalo sauce. Served with house made bleu cheese dressing.

Rodney Childers' Thai Chili Mussels 11

Fresh Prince Edward Island Mussels steamed in spicy Thai garlic chili broth. Finished with sriracha and toasted croustades.

Kevin Hughes' Mussels 10

Fresh Prince Edward Island Mussels, steamed in a white wine, garlic, and shallot sauce. Toasted croustades.

Adam Shapiro's Bruschetta 10

Bruschetta of vine ripe and sundried tomatoes, marinated in garlic, and herb infused oil. Served on toasted croustades with roasted tomato puree and a balsamic reduction drizzle.

Tj Puchyr's Shrimp Cocktail g 10

Six tiger shrimp served with house made cocktail sauce.

Kyle Larson's Buffalo Shrimp 13

Eight breaded tail-on tiger shrimp tossed in wing sauce. Served with house made bleu cheese dressing and celery.

Tammy Dyer's Pepper Charred Tuna * 12

Four ounces of Ahi tuna dusted with black pepper, seared, and sliced. Served over a wakame salad with wasabi, pickled ginger, and soy sauce.

Tj Ford's Tuna & Avocado * 12

Diced Ahi tuna and avocado tossed with scallions in a sweet sesame soy sauce. Topped with a wakame salad and crispy wonton strips.

Rod Moskowitz's Crab Cakes 13

A trio of two ounce fresh lump crab cakes topped with a dill mustard sauce. Served over a mesclun mix.

Howard Kosofsky's Buffalo Wings

Served with blue cheese & celery.

Half 8 Dozen 14

Pete Metzgar's Parmesan Potato Cakes 9

Fresh potatoes with herbs and parmesan cheese breaded and deep fried. Topped with dill mustard and parmesan.

STARTER SOUPS & SALADS

Todd Weller's She Crab Soup Cup 6 Bowl 7

Marty Smith's Garden Salad g 6

Mixed greens with tomatoes, cucumber, and shaved carrots. Served with your choice of dressing.

Karen Davis' Small Caesar Salad 6

Chopped romaine tossed with shredded parmesan, house made croutons, and our version of classic Caesar dressing.

Kaitlyn Vincie's Small Spinach Salad 7

Stemless spinach with tomatoes, mushrooms, boiled eggs, house made croutons, and chopped bacon. Topped with hot bacon dressing.

Jeff Mack's Small Baby Field Greens Salad 7

Topped with fresh goat cheese, roasted pine nuts, and raisins. Tossed with a pomegranate vinaigrette.

Bob Vaughan's Soup Of The Day Cup 6 Bowl 7

Doug Herbert's Small Chopped Salad g 7

Chopped salad greens topped with feta, toasted almonds, raisins, diced tomatoes, and cucumbers. Served with your choice of dressing.

Justin Allgaier's Small Greek Salad 7

Mixed greens, tomatoes, cucumbers, kalamata olives, pepperoncini, and feta cheese. Served with a Greek vinaigrette.

Cliff Champion's Bleu Cheese Wedge Salad g 9

Quarter wedge of iceberg lettuce with diced tomatoes, house made bleu cheese dressing, and Danish bleu cheese crumbles. Topped with two slices of bacon.

John Laub's Kale Salad 7

Fresh chopped kale, parmesan cheese, raisins, and sliced almonds, tossed in a lemon vinaigrette.

SANDWICHES

All sandwiches served with your choice of side

Add 75 cents for each additional item: bacon, mushrooms, grilled onions, cheddar, swiss, provolone or pepper jack

Mike Lepp's Filet Mignon Sandwich * 17

Sliced tenderloin, char-grilled to order, topped with provolone cheese on a brioche bun with lettuce and tomato. Served with a side of horseradish sauce.

Johnny Wells' Angus Burger * 12

Certified Angus Beef Burger, grilled, served on a brioche bun with lettuce, tomato, and onion.

Charlie Caputo's California Burger * 14

Certified Angus Beef Burger topped with pepper jack cheese, bacon, and avocado slices. Served on a brioche bun with lettuce and tomato.

Reed Sorenson's Reuben 12

Corned beef, thinly sliced, grilled, and layered with swiss cheese, sauerkraut, and house made thousand island, served on rye bread.

Phil Parson's Chicken Salad Wrap 11.5

Our house made all white meat chicken salad with red onion, celery, almonds, mayo, and fine herbs in a sun-dried tomato wrap.

Brett Krueger's Chicken Sandwich 11.5

Marinated and grilled chicken breast topped with provolone cheese. Served on a brioche bun with lettuce and tomato.

Bill Clawson's Buffalo Chicken Wrap 12

Fried chicken tenders wrapped with shredded lettuce, diced tomatoes, and cheddar cheese. Served with a side of blue cheese dressing in a sun-dried tomato wrap.

Austin Peyton's Crabcake Sandwich 13

Fresh lump crabmeat, seared until golden brown. Topped with dill mustard. Served on a brioche bun with lettuce and tomato.

Jamie McMurray's Black Bean Burger 11

Seared black bean burger served on a brioche bun with lettuce, tomato and a side of avocado pico de gallo.

Phil Graham's Kobe Beef Burger 14

Premier American-style Kobe Beef, seared to order, served on a brioche bun with lettuce, tomato, and onion.

Mark Sokal's Blackened Chicken Club 13

Lightly blackened chicken breast, bacon, cheddar, provolone, lettuce, tomato, honey dijon on a croissant.

ITEMS MARKED WITH (*) MAY BE COOKED TO ORDER (g) DENOTES GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STEAK & RIBS

Steve Urvan's Filet & Lobster *g

Char-grilled center cut filet, paired with a steamed Maine lobster tail. Served with garlic smashed potatoes and sautéed green beans.

4 oz filet - 40 7 oz filet - 48

Hermie Sadler's Bleu Cheese Filet Medallions * 30

Twin four ounce filet medallions, with bleu cheese crumbles, a marinated portabella cap and crispy fried onions. Served with garlic smashed potatoes and asparagus.

Robbie Gordon's Twin Filet Medallions *g 28

Twin four ounce filet medallions, served with garlic smashed potatoes and a broccoli cauliflower medley.

Ray Evernham's Tenderloin *g 29

Seven ounce center cut filet. Served with garlic smashed potatoes and green beans.

Denny Hamlin's Prime Filet *g 38

Six ounce Prime filet served with garlic smashed potatoes and broccoli.

Brett Underwood's Ny Strip Steak * 29

Eleven ounce, center cut Certified Angus Beef NY strip, served with garlic smashed potatoes, green beans and crispy fried onions.

Bill Price's Bacon Wrapped Filet *g 27

Six ounce, center cut filet, bacon wrapped, served with garlic smashed potatoes and a broccoli cauliflower medley.

Mark Mills Black & Bleu Prime Filet * 39

Six ounce Prime filet, blackened, and topped with Danish bleu cheese. Served with garlic smashed potatoes and broccolini.

Rick Pigeon's Filet & Shrimp *

Four ounce filet paired with a shrimp skewer. Served with garlic smashed potatoes and green beans.

4 oz filet - 29 7 oz filet - 37

Michael Waltrip's Filet & Crab Cake *

Four ounce filet paired with our house made crab cake drizzled with dill mustard sauce. Served with garlic smashed potatoes and green beans.

4 oz filet - 29 7 oz filet - 37

Dwayne Gaulding's Ribeye *g 29

Eleven ounce Certified Angus Beef Delmonico Rib-eye, with garlic smashed potatoes and broccoli cauliflower medley. Topped with a roasted garlic pepper butter.

Kenny Habul's Cajun Ribeye *g 30

Eleven ounce Certified Angus Beef Delmonico Rib-eye, blackened, over red rice risotto. Topped with sautéed peppers and onions.

Jason White's Ribs 25

Full rack of hickory smoked baby back ribs, slow roasted, with house made BBQ sauce. Served with French fries.

Half Rack 18

SEAFOOD

Kasey Kahne's Lobster Tail Dinner *g 37

Twin Maine lobster tails, steamed, with drawn butter, garlic smashed potatoes and sautéed green beans.

Danica Patrick's Salmon * 23

Grilled salmon filet topped with a lemon dill butter sauce. Served with wild rice and green beans.

Todd Braun's Blackened Grouper 29

Fresh local grouper filet. Served with wild rice and asparagus.

Tony Pope's Southern Citrus Sea Bass 36

Seared sea bass filet over sweet potato wedges with sautéed spinach. Finished with a beurre Grande Marnier, citrus wedges, and a balsamic reduction.

Greg Fornelli's Blackened Mahi g 25

Seared blackened Mahi filet. Served with garlic smashed potatoes and broccoli cauliflower medley.

John Hondros' Blackened Tuna Avocado *g 25

Blackened Ahi tuna steak over red rice risotto, asparagus, and an avocado pico de gallo.

Mike Wheeler's Sesame Tuna * 23

Sesame seared Ahi tuna steak over wild rice risotto and asparagus. Finished with ginger teriyaki broth.

Greg Biffle's Cajun Salmon *g 24

Blackened salmon filet served over red rice risotto and broccoli cauliflower medley. Finished with a Cajun cream sauce.

Mike Wallace's Almond Grouper 31

Fresh local grouper, almond encrusted, over wild rice risotto and asparagus. Finished with a beurre Grande Marnier and a balsamic reduction.

John Suggs' Chilean Sea Bass 36

Seared sea bass filet served with wild rice risotto and asparagus. Topped with a pineapple chutney.

Mike Ruck's Housemade Crab Cakes 25

Fresh lump crab cakes, pan seared until golden brown. Served with wild rice and mixed vegetables. Topped with a mustard-dill sauce.

Matt Forbush's Grilled Mahi 25

Grilled Mahi filet over wild rice pilaf, broccoli cauliflower medley and topped with a mango pico de gallo.

CHEF SPECIALTIES

Rick Allen's Triple Medallions Of Chicken 16

Triple medallions of boneless chicken, grilled, served with sweet potato wedges and broccoli cauliflower medley.

Jim Robbins' Jambalaya 17

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

Elliot Sadler's Chicken Saltimbocca 17

Triple boneless pan-seared chicken medallions in a prosciutto, garlic, sage, and Madeira wine cream sauce, over angel hair pasta and mixed vegetables.

Dianne Dorton's Lemon Herb Chicken 16

Triple medallions of pan seared boneless chicken simmered in a lemon and fresh herb butter sauce. Served with garlic smashed potatoes and mixed vegetables.

Jeff Dickerson's Kobe Meatloaf 17

Kobe Beef mixed with Chef's special blend of herbs and spices. Topped with marinara sauce and parmesan cheese. Served with garlic smashed potatoes and mixed vegetables.

Helmi Felfel's Chicken Marsala 16

Triple medallions of grilled boneless chicken in a Marsala wine sauce with portabella mushroom slices and roma tomatoes. Served with garlic smashed potatoes and mixed vegetables.

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PASTA & RAVIOLIS

Darrell Wallace Jr's Chicken Penne Pasta 14
Tender bites of sautéed chicken with our house made marinara sauce, roma tomatoes, and penne pasta. Topped with parmesan cheese.

Brenell Myatt's Chicken Quattro Formaggio 16
Penne pasta tossed with chicken, bacon, mushrooms, roma tomatoes, and scallions. Tossed in a four cheese cream sauce.

Noah Lazes' Shrimp & Scallops Fresco 18
Scallops & shrimp sautéed with garlic, artichoke hearts, mushrooms, and sun-dried tomatoes. Tossed in an alfredo cream sauce and topped with parmesan cheese.

Lance Mcgrew's Cajun Pasta
Spicy andouille sausage sautéed with creole vegetables and roma tomatoes. Tossed in our cajun cream sauce and topped with parmesan cheese.

Chicken 16 Shrimp 17

Bill Thompson's Lobster Linguini 25
Lobster meat sautéed with broccoli, roma tomatoes, and red peppers in a sherry alfredo cream sauce. Finished with parmesan cheese.

Kevin Violette's Spinach And Walnut Ravioli 14
Spinach and walnut filled ravioli with spinach, mushrooms, and roma tomatoes. Tossed in a white wine garlic butter. Topped with feta cheese.

Chicken 16 Shrimp 17

Kyle Busch's Southwestern Chicken Ravioli 15
Smoked chicken, black beans, monterey jack, ricotta, and jalapeno filled ravioli sautéed in tomato crème sauce and finished with mixed vegetables and parmesan cheese.

Brandon Spike's Lobster Ravioli 21
Lobster filled ravioli, tossed in sherry-lobster cream sauce. Accompanied by pan seared shrimp, scallops and asparagus tips. Topped with parmesan cheese.

Ryan Blaney's Gallo Gourmet Pasta 14
Tomatoes, spinach, black olives, feta cheese, garlic and white wine sauce in penne pasta.

Chicken 16 Shrimp 17

SPECIALTY SALADS

Cindy Lazes' Fruit Plate With Chicken Salad g 12
Array of seasonal fruit with our house made all white meat chicken salad with celery, almonds, red onion, mayo, and fine herbs.

Alex Ogle's Oriental Chicken Salad 13
Fresh mixed greens with pineapple, grapes, tomatoes, and cucumbers. Topped with a grilled chicken breast and wonton strips. Tossed with our own house made Oriental dressing.

Steve Grafton's Blackened Seafood Salad 15
Blackened seafood salad atop baby field greens tossed with goat cheese, pine nuts, and craisins in a pomegranate vinaigrette.

John Kazmer's Southern Salad 14
Fried chicken tenders atop a bed of mixed greens with cucumbers, tomatoes, boiled eggs, bacon, and cheddar cheese. Served with your choice of dressing.

Steve Letarte's Pittsburgh Salad 14
Grilled marinated London Broil atop mixed greens with cucumbers and tomatoes. Topped with French fries, boiled eggs, and cheddar cheese. Served with your choice of dressing.

Todd Hirschfeld's Black & Bleu Wedge * g 16
Our classic wedge salad with blackened & sliced tenderloin, char-grilled to order. Topped with two slices of bacon.

ADDITIONS: CHICKEN 5 | SALMON* 6 | SHRIMP 7 | 4OZ. TENDERLOIN* 7 | 4OZ AHI TUNA* 7

DRESSINGS: balsamic g, cherry balsamic, ranch, bleu cheese g, lemon vinaigrette g, honey dijon g, thousand island g, hot bacon g, Greek, Oriental

ENTREE SALADS

Joey Logano's Baby Kale Salad g 9
Diced baby kale, fresh lemon herb vinaigrette, parmesan cheese, craisins, and sliced almonds.

Scott Speed's Large Caesar Salad 8.5
Our version of this classic.

Troy Stafford's Greek Salad 8.5
Mixed greens, tomatoes, cucumbers, kalamata olives, pepperoncini, and feta cheese. Served with a Greek vinaigrette.

Lisa Kimball's Spinach Salad 9
Stemless baby spinach, tomatoes, mushrooms, boiled egg, croutons and bacon. Topped with our hot bacon dressing.

John Kazmer's Baby Field Greens Salad 9
Fresh goat cheese, roasted pine nuts, and craisins. Tossed in a pomegranate vinaigrette.

Eric Warren's Chopped Salad g 9
Chopped salad greens topped with feta, toasted almonds, craisins, diced tomato, and cucumbers. Served with your choice of dressing.

SIDE ITEMS 4.75

Garlic Smashed Potatoes g
Red Rice Risotto g
Fresh Fruit Cup g
Vegetable Medley g
French Fries
Broccoli & Cauliflower Medley g

Parmesan Potato Cake
Sweet Potato Fries
Wild Rice Rissotto
Wild Rice
Tater Tots
Green Beans

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SUNDAY BRUNCH

OFFERED ON SUNDAY FROM 10:30 A.M. UNTIL 2:30 P.M.

Jamie Cope's Biscuits & Gravy 11

Twin split biscuits topped with house made sausage gravy. Served with your choice of hash browns, fruit cup, stone ground grits, or tater tots.

Dave Godfredson's French Toast 11

Cinnamon Vanilla French Toast with maple syrup, topped with house made whipped cream. Served with your choice of hash browns, fruit cup, stone ground grits, or tater tots.

Bob McKillop's Shrimp & Grits 14

Jumbo shrimp, andouille sausage, bell peppers, onions, tomato broth, over stone grits.

Matt Forbusch's Breakfast Burger 13

Certified Angus Beef Burger, grilled, with fried egg, bacon, and cheddar cheese on a croissant with your choice of hash browns, fruit cup, stone ground grits, or tater tots.

Dan Park's Steak & Eggs 17

Four oz filet medallion with two eggs, prepared any style, and your of choice of hash browns, fruit cup, stone ground grits, or tater tots.

Harley Tritt's Fried Chicken & Biscuit 13

Twin medallions of boneless fried chicken, served over garlic smashed potatoes, sautéed green beans, and a biscuit. Finished with a white pepper gravy.

The Benedicts

Poached eggs served on a toasted English muffin with your choice of hash browns, fruit cup, stone ground grits, or tator tots.

Steve Wolfe's Eggs * 12

Canadian bacon topped with hollandaise.

Raz Rasmussen's Vegetarian * 13

Tomato and avocado topped with hollandaise.

Joey Dennewitz's Crab Cake * 14

Lump crab cakes topped with hollandaise.

Bloody Marys & Mimosas

6.5

KIDS MENU

Madison Stafford's Burger 8

With fries, fruit cup, or tater tots.

Georgia Fornelli's Grilled Cheese 8

With fries, fruit cup, or tater tots.

Braxton Hall's Chicken Fingers 7

With fries, fruit cup, or tater tots.

Taylor Hamlin's Salmon g 12

Grilled salmon filet served with a side of steamed mixed vegetables.

Mick Lazes' Penne Pasta 8

With marinara sauce and parmesan cheese.

RED ROCKS BEER

Domestics

3.90 Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light

Crafts

5.75 Bell's Two Hearted

6.25 NoDa Jam Session

7.75 Hop Drop & Roll

Drafts

5.75 OMB Copper

6.00 Stella Artois

6.00 D9 Hakuna Matata

4.85 Red Bull, Red Bull Sugar Free

Premiums

4.90 Amstel Light, Corona, Corona Light, Guinness, Yuengling, Blue Moon, Sweetwater 420, Sam Adams Boston Lager, OMB Cap't Jack Pilsner, Highland Gaelic, Sierra Nevada Pale Ale

Gluten-Free

4.90 Angry Orchard

Non-Alcoholic

3.90 O'Doul's

Still & Sparkling Water

3.00 Fiji (500ml)

5.00 Fiji (one liter)

3.00 San Pellegrino

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WINE BY THE GLASS OR BOTTLE

\$7 ~ 6 oz. / \$10 ~ 9oz. / \$27 Bottle

WHITE

Woodbridge Chardonnay by Mondavi, California
 Canyon Road Pinot Grigio, California
 Canyon Road White Zinfandel, California
 Canyon Road Moscato, California
 Monkey Bay Sauvignon Blanc, New Zealand
 Biltmore Riesling, North Carolina
 Wycliff Sparkling Brut, California

RED

Robert Mondavi 'Private Select' Cabernet
 Blackstone Merlot, California
 Robert Mondavi 'Private Select' Pinot Noir
 Ravenswood Red Zinfandel, Sonoma, California

\$10 ~ 6 oz. / \$13.5 ~ 9 oz. / \$39 Bottle

WHITE

Kendall Jackson Chardonnay, California

RED

J Lohr Seven Oaks Cab, Paso Robles, California
 Silver Palm Cabernet, California
 Hahn Pinot Noir, California 2015

\$9 ~ 6 oz. / \$12.5 ~ 9 oz. / \$37 Bottle

WHITE

Clos Du Bois Chardonnay, North Coast
 Kris Pinot Grigio, Delle Venezie, Italy
 Ferrari-Carano Fume Blanc, Sonoma
 Ruffino Prosecco, Italy

RED

Louis Martini Cabernet, California
 Sterling Merlot, Central Coast, California
 Red Rock Malbec, Mendoza, Argentina
 Dreaming Tree Red Blend, North Coast, California
 Prophecy Rose, Provence, France

\$13 ~ 6 oz. / \$16.50 ~ 9 oz. / \$49 Bottle

WHITE

Sonoma Cutrer Chardonnay, California
 Maso Canali Pinot Grigio, Trentino, Italy
 Kim Crawford Sauvignon Blanc, Marlborough
 Conundrum White Blend, California

RED

BR Cohn Cabernet, California
 Meiomi Pinot Noir, Monterey, California

RESERVE BOTTLES

WHITES

Stag's Leap Chardonnay, Napa Valley 2015	45
Jordan Chardonnay, Sonoma 201	55
Cakebread Chardonnay, Napa Valley 2015	72
Santa Margherita Pinot Grigio, Italy 2016	48

REDS

MacMurray Pinot Noir, Russian River Valley 2013	42
Ghost Pines Cabernet, Sonoma, Napa 2014	45
LaCrema Pinot Noir, Sonoma Coast 2015	45
Stag's Leap Winery Merlot, Napa Valley 2014	55
Ridge Zinfandel, Three Valleys, Sonoma 2014	55
Hall Cabernet, Napa Valley 2013	69
Stag's Leap Cellars Artemis, Napa Valley 2014	79
Heitz Cellars Cabernet, Napa Valley 2012	85
Jordan Cabernet, Alexander Valley 2012/2013	85
Cakebread Merlot, Napa Valley 2014	95
Cain Concept Meritage, Napa Valley 2010	95
Joseph Phelps Cabernet, Napa 2014	99
Cakebread Cabernet, Napa Valley 2013	110
Caymus Cabernet, Napa Valley 2014	125
Quintessa, Napa Valley 2013	240
Joseph Phelps Insignia, Napa 2011	295
Dominus, Napa Valley 2011	325
Opus One, Napa Valley 2011/2012/2013	325

CHAMPAGNE

LaMarca Split Prosecco, Veneto, Italy NV	10
Chandon Rose Split, California NV	13
Veuve Clicquot Half Bottle, Reims NV	59
Veuve Clicquot, Reims NV	95
Dom Perignon, Moet & Chandon, Epernay 2006	195