



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

Phone 803.547.3200
Fax 803.547.3205

www.redrockscfe.com

APPETIZERS

Calhoun's Queso-Spinach Dip 11

tortilla chips

Jeff Tomascak's Potato Chips 11

bleu cheese crumbles, bleu cheese dressing, scallions

Danny Martin's Calamari 12

julienned calamari fillet & house made marinara

Jeff Norwich's Buffalo Calamari 13

buffalo sauce, bleu cheese dressing, celery

Scott Andrew's Thai Chili Mussels 12

fresh steamed Prince Edward Island Mussels, spicy Thai garlic broth, shallots

Jeff Millick's Mussels 11

fresh steamed Prince Edward Island Mussels, white wine, garlic, shallots

Laura Lawrence's Bruschetta 10

vine ripe & sun dried tomatoes, garlic & herb infused oil, toasted croutades, balsamic reduction

Tom Derham's Shrimp Cocktail g 10

fresh made cocktail sauce

Michael Dean Perry's Buffalo Shrimp 13

buffalo sauce, bleu cheese, celery

Denton Williams' Peppered Tuna 12*

yellow fin tuna, wakame salad, wasabi, ginger, soy

Dana Walton's Tuna & Avocado 12*

ahi tuna, avocado, scallions, sweet sesame soy, wakame salad, wontons

Randy Giddens' Mini Crab Cakes 13

mesclun mix and a dill mustard sauce

Andrew Slattery's Buffalo Wings

bleu cheese & celery

Half 8 Dozen 14

Hollie Mosack's Potato Cakes 9

fresh potatoes, herbs, parmesan cheese, breaded and fried golden brown, topped with dill mustard sauce & fresh parmesan

Chip Busker's Chicken Fingers 12

fries & honey dijon

STARTER SOUPS & SALADS

Arch McIntosh's She Crab Soup

Cup 6 Bowl 7

Diman's Garden Salad g 6

mixed greens, seasonal tomatoes, cucumber, shaved carrots

Cassi Smith's Small Caesar Salad 6

chopped romaine, parmesan, croutons, tossed in a classic caesar dressing

Riggins' Small Spinach Salad 7

stemless spinach, seasonal tomatoes, button mushrooms, bacon, hard-boiled eggs, croutons, hot bacon dressing

Sha Tate's Small Baby Field Greens 7

goat cheese, roasted pine nuts, raisins and toseed in pomegranate vinaigrette

Manny Ohonme's Soup Of The Day

Cup 6 Bowl 7

Chip Case's Small Chopped Salad g 7

chopped greens, feta, toasted almonds, raisins, diced tomatoes, cucumber

Robert Hovis' Small Greek Salad 7

mixed greens, tomatoes, cucumbers, kalamata olives, pepperoncinis, feta cheese

Bob Isser's Bleu Cheese Wedge g 9

iceberg wedge, diced tomatoes, bleu cheese dressing, bleu cheese crumbles, crispy bacon strips

Chandra's Kale Salad 7

raisins, almonds, parmesan cheese, tossed in lemon vinaigrette

SANDWICHES

All sandwiches served with your choice of side item

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

Estep's Filet Mignon Sandwich* 17

sliced tenderloin, brioche, provolone, lettuce, tomato, side of horseradish sauce

Jim Kallam's Angus Burger* 12

certified angus beef, brioche, lettuce, tomato, onion

Rudy Rudisill's California Burger* 14

certified angus beef, pepper jack, bacon, avocado, brioche, lettuce, tomato

Angie Snow's Reuben 13

corned beef, swiss cheese, sauerkraut, thousand island, rye bread

Ron Green's Blackened Chicken Club Croissant 13

lightly blackened chicken breast, bacon, cheddar, provolone, croissant, lettuce, tomato, honey dijon

Bill Ingram's Chicken Sandwich 12

grilled chicken breast, provolone, brioche, lettuce, tomato

Becky Keenan's Buffalo Chicken Wrap 12

chicken tenders, buffalo sauce, cheddar, lettuce, tomato, sun-dried tomato wrap, side of bleu cheese dressing

Bob Cavalline's Crab Cake Sandwich 14

pan seared lump crabmeat, dill mustard, brioche, lettuce, tomato

Mama Love's Chicken Salad Wrap 12

white meat chicken salad with celery, almonds, onion, mayonnaise and herbs in a sun-dried tomato wrap

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

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STEAK & RIBS

Mattei's Filet & Lobster* g

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

4 ounce filet - 41

7 ounce filet - 49

Jimmie Johnson's Bleu Cheese Medallions* 31

twin four ounce filet medallions, bleu cheese crumbles, marinated portobello cap, garlic smashed potatoes, asparagus, crispy fried onions

Tammy Walton's Twin Filet Medallions* 29

twin four ounce filet medallions, garlic smashed potatoes, broccoli cauliflower medley

Pardon Dexter's Tenderloin* g 30

seven ounce center cut filet, garlic smashed potatoes, green beans

Amy Cutrona's Prime Filet* g 39

six ounce Prime Filet, garlic smashed potatoes, broccolini

Kevin Harvick's NY Strip Steak* 30

eleven ounce, center cut Certified Angus Beef NY strip, garlic smashed potatoes, green beans, crispy fried onions

Phil & Q's Bacon Wrapped Filet* g 28

six ounce, center cut bacon wrapped filet, garlic smashed potatoes, broccoli cauliflower medley

Silver Fox's Black & Bleu Prime Filet* 41

six ounce blackened Prime Filet, Danish bleu cheese, garlic smashed potatoes, broccolini

Jeff Collins' Filet & Shrimp*

filet, shrimp skewer, garlic smashed potatoes, green beans

4 Ounce Filet - 30 / 7 Ounce Filet - 38

Marcus Smith's Filet & Crab Cakes*

filet, house made crab cake, dill mustard, smashed potatoes, green beans

4 Ounce Filet - 30 / 7 Ounce Filet - 38

Jack Lucas Ribeye* g 31

eleven ounce Certified Angus Beef Delmonico Rib-eye, garlic smashed potatoes, broccoli cauliflower medley, roasted garlic pepper butter

John Kasay's Cajun Ribeye* g 32

eleven ounce blackened Certified Angus Beef Delmonico Rib-eye, red rice risotto, sautéed peppers, onions

Fred Whitfield's Ribs 25

full rack of hickory smoked baby-back ribs, house made bbq sauce, french fries

Half Rack 18

SEAFOOD

Jesso's Lobster Tail Dinner g 38

twin six ounce Maine lobster tails, broiled and served with drawn butter, garlic smashed potatoes and sautéed green beans.

Ken Bernardo's Salmon* 23

grilled salmon fillet, lemon dill butter sauce, wild rice, green beans

Weatherly's Cajun Salmon* g 24

blackened salmon fillet, red rice risotto, broccoli cauliflower medley, cajun cream sauce

Carlson's Blackened Grouper 31

fresh local grouper fillet, wild rice, asparagus

Land Hite's Citrus Sea Bass 37

seared sea bass fillet, sweet potato wedges, sautéed spinach, beurre Grande Marnier, citrus wedges, port wine reduction

Greg Keith's Blackened Mahi g 27

seared blackened Mahi Fillet, garlic smashed potatoes, broccoli cauliflower medley

Barry Giller's Blackened Tuna Avocado* 26

blackened ahi tuna steak, red rice risotto, asparagus, avocado pico de gallo

John Bower's Sesame Tuna* 24

sesame seared ahi tuna steak, wild rice risotto, asparagus, ginger teriyaki broth

Plunkett's Almond Grouper 33

fresh local grouper, almond encrusted, wild rice risotto, asparagus, beurre Grande Marnier, balsamic reduction

Livingston's Chilean Sea Bass 37

pan seared Chilean sea bass, wild rice risotto, asparagus, pineapple chutney

Greg Simmons' House Made Crab Cakes 26

fresh lump crab meat, pan seared until golden brown. wild rice, mixed vegetables, dill mustard sauce

CHEF SPECIALTIES

Matt Pera's Chicken Medallions 16

three medallions of grilled boneless chicken, sweet potato wedges, steamed broccoli

William Sloan's Jambalaya 17

chicken, shrimp, andouille sausage, onions, peppers, red rice, Cajun seasoning, green onions, diced tomatoes

William Byron's Chicken Saltimbocca 17

three boneless chicken medallions in a garlic, sage, & Madeira wine sauce, prosciutto, cream, angel hair pasta, vegetable medley

Larry Jones' Lemon Herb Chicken 16

three boneless chicken medallions, lemon and herb butter sauce, garlic smashed potatoes, vegetable medley

Linda Coble's Blackened Fish Tacos 14

Blackened seafood mix served with red rice, shredded lettuce, avocado pico de gallo, sour cream, and tortillas.

Charlotte Powell's Chicken Marsala 16

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

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PASTA & RAVIOLIS

Jamie Satterfield's Chicken Penne 14

penne pasta, chicken, seasonal tomatoes, marinara, imported cheese

Will O'D's Quattro Formaggio 17

penne pasta, chicken, bacon, mushrooms, seasonal tomatoes, scallions, four cheese cream sauce

Eugene Robinson's Shrimp & Scallops Fresco 19

sea scallops, gulf shrimp, garlic, artichoke hearts, mushrooms, sun-dried tomatoes, alfredo sauce, imported cheese

Salamone's Cajun Pasta

andouille sausage, seasonal tomatoes, creole vegetables, cajun cream sauce, imported cheese

Chicken 16 Shrimp 17

Dianne Walker's Spinach & Walnut Ravioli 14

spinach & walnut filled ravioli, spinach, mushrooms, seasonal tomatoes, white wine & garlic sauce, feta cheese

Chicken 16 Shrimp 17

Bob Rapp's Southwest Chicken Ravioli 15

smoked chicken, black bean, jalapeño, monterey jack & ricotta filled ravioli, tomato cream sauce, imported cheese

Steve Udelson's Lobster Ravioli 22

lobster filled ravioli, shrimp, scallops, asparagus tips, sherry-lobster cream sauce, imported cheese

Gallo's Gourmet Pasta 14

seasonal tomatoes, spinach, black olives, feta cheese, garlic and white wine sauce in penne pasta

Chicken 16 Shrimp 17

SPECIALTY SALADS

Hendrick's Chicken Salad Fruit Plate g 12

seasonal fruit, white meat chicken salad with celery, almonds, mayonnaise, herbs

Brandi Parker's Oriental Salad 13

mixed greens, pineapple, grapes, seasonal tomatoes, cucumber grilled chicken, wontons, tossed in our house made oriental dressing

Lowrance's Blackened Seafood Salad 15

baby field greens, blackened scallops, fresh fish, goat cheese, pine nuts, raisins, tossed in a pomegranate vinaigrette

Angie Harmon's Southern Salad 14

mixed greens, cucumber, seasonal tomatoes, boiled eggs, bacon, cheddar cheese, fried chicken tenders

Chrissy Geimann's Pittsburgh Salad 15

mixed greens, cucumber, seasonal tomatoes, boiled eggs, cheddar cheese, London broil, french fries

Jeff Parker's Black & Bleu Wedge* g 17

iceberg wedge, bleu cheese dressing, seasonal tomatoes, bleu cheese crumbles, sliced tenderloin, crispy bacon strips

ENTREE SALADS

Karyn Love's Large Kale Salad 9

raisins, almonds, parmesan cheese, tossed in lemon vinaigrette

Jerri Webb's Large Caesar Salad 8.5

chopped romaine, parmesan cheese, croutons, tossed in a classic caesar dressing

Jim Secunda's Large Greek Salad 8.5

mixed greens, seasonal tomatoes, cucumbers, kalamata olives, pepperoncinis, feta cheese

Pamela Dizes' Large Spinach Salad 9

stemless spinach, seasonal tomatoes, mushrooms, bacon, eggs, croutons, topped with hot bacon dressing

Debra Kennedy's Baby Field Greens 9

goat cheese, roasted pine nuts, raisins, tossed in a pomegranate vinaigrette

Bogard's Chopped Salad g 9

chopped greens, feta cheese, toasted almonds, raisins, seasonal tomato, cucumber

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

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

SIDE ITEMS 5

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 Risotto

Wild Rice

Tater Tots

House Made Potato Chips

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SUNDAY BRUNCH

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

The Hughstons' Biscuits & Gravy 11

split biscuits, house made sausage gravy; choice of hash browns, fruit cup, stone grits, or tater tots

Karin Brace's French Toast 11

cinnamon vanilla french toast, maple syrup, whipped cream; choice of hash browns, fruit cup, stone grits, or tater tots

Rudene Marlowe's Shrimp & Grits 15

rock shrimp, andouille sausage, bell peppers, onions, tomato broth, stone grits

Carlton Burton's Breakfast Burger* 13

black angus beef, croissant, fried egg, bacon slices, cheddar, stone grits

Billy Kloiber's Steak & Eggs* 18

four ounce filet medallion, two eggs prepared any style, hash browns

Cindy Price's Omelette Sandwich 11

diced ham & cheddar cheese omelette on a buttery croissant, fruit cup

Bob Bishop's Chicken & Waffles 11

pearl sugar belgium waffles, lightly breaded chicken thighs, baked cinnamon apples; served with Vermont mapple syrup, milk 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.

Chip Player's Eggs Benedict 12

Canadian bacon, hollandaise

The Landreths' Veggie Benedict 13

tomato, avocado, hollandaise

Ray Jones' Crab Cake Benedict 14

lump crab cake, hollandaise

Bloody Marys & Mimosas

7

KIDS MENU

Sophia's Burger 8

choice of side item

Emily Dare's Grilled Cheese 8

choice of side item

Roxie Love's Chicken Fingers 7

choice of side item

Anna Kate's Salmon g 12

six ounce salmon, choice of side item

Heide's Pasta 8

marinara sauce, plain, or alfredo

RED ROCKS BEER

Domestics

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

Crafts

5 Sam Adams Seasonal, Yuengling

6 Bell's Two Hearted

Drafts

6 OMB Copper, OMB Seasonal

5.50 Blue Moon, Par 4, Lite Rail

7.75 Juicy Jay

3.85 Red Bull, Red Bull Sugarfree

Premiums

5 Corona, Corona Light

5.75 Stella Artois

GLUTEN-FREE

5.15 Stella Cidre

NON-ALCOHOLIC BEER

4 O'Doul's

Still & Sparkling Water

3 Fiji (500ml)

5 Fiji (one liter)

3 San Pellegrino

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Wine

By the Glass or Bottle

\$ 7 6oz \$10 9oz \$24 Bottle

WHITE

Canyon Road Pinot Grigio, *California*
 Robert Mondavi Private Selection Chardonnay, *California*
 Canyon Road White Zinfandel, *California*
 Biltmore Riesling, *North Carolina*
 Canyon Road Moscato, *California*

RED

Robert Mondavi "Private Select" Pinot Noir, *California*
 Blackstone, *California*
 Red Rock Malbec, *Argentina*
 Ravenswood Zinfandel, *Sonoma*
 Robert Mondavi "Private Select" Cabernet, *California*

\$ 10 6oz \$13.5 9oz \$39 Bottle

WHITE

Maso Canali, *Alto Adige, Italy*
 Kendall Jackson Chardonnay, *California*
 LaMarca Prosecco, *Veneto, Italy NV*
 Meiomi Chardonnay, *Monterey*

RED

J. Lohr Seven Oaks, *Paso Robles, California*
 Silver Palm Cabernet, *California*

\$9 6oz \$12.5 9oz \$37 Bottle

WHITE

Kris Pinot Grigio, *Delle Venezie Italy*
 Nobilo Sauvignon Blanc, *Marlborough, New Zealand*
 Canyon Road White Zinfandel, *California*
 Clos du Bois Chardonnay, *North Coast*
 Rosehaven Rose, *California*

RED

Hahn Pinot Noir, *Monterey*
 Wild Horse Merlot, *Central Coast, California*
 Dreaming Tree Crush Red Blend, *North Coast*
 Louis Martini, *Sonoma*

\$ 12.5 6oz \$16 9oz \$49 Bottle

WHITE

Kim Crawford Sauvignon Blanc, *New Zealand*
 Sonoma Cutrer Russian River Ranches Chardonnay, *Ca*

RED

Meiomi Pinot Noir, *Monterey*
 BR Cohn Cabernet - Silver Label, *California*
 Saved Red Blend, *California*

Reserved Bottles

Whites

Stag's Leap Chardonnay, <i>Napa Valley 2016</i>	45
Santa Margherita, <i>Italy 2016</i>	48
Caymus Conudrum, <i>California 2015</i>	49
Jordan, <i>Sonoma 2014/2015</i>	55
Cakebread Chardonnay, <i>Napa Valley 2015/2016</i>	72

Cabernets

Ghost Pines Cabernet, <i>Napa Valley 2015</i>	45
Hall Cabernet, <i>Napa Valley 2014</i>	69
Stag's Leap 'Artemis', <i>Napa Valley 2015</i>	79
Heitz Cellars 'Bella Oaks', <i>Napa Valley 2012/2013</i>	85
Jordan, <i>Sonoma 2013</i>	85
Cain Concept Meritage, <i>Napa Valley 2010</i>	95
Joseph Phelps Cabernet, <i>Napa Valley 2014</i>	99
Cakebread, <i>Napa Valley 2014</i>	110
Caymus Cabernet, <i>Napa Valley 2015</i>	125
Silver Oak Cabernet Sauvignon, <i>Napa Valley 2011</i>	165
Quintessa, <i>Napa Valley 2010 / 2011 / 2012</i>	295
Joseph Phelps Insignia, <i>Napa Valley 2011</i>	240

Other Reds

MacMurray, <i>Russian River Valley 2013</i>	42
Molly Dooker 'The Boxer' Shiraz, <i>Australia 2016</i>	50
Stag's Leap Winery Merlot, <i>Napa Valley 2014</i>	55
Ridge Zinfandel Three Valleys, <i>Sonoma 2014</i>	55
Ferrari-Carano Fume Blanc, <i>Sonoma</i>	75

Champagne | Sparkling

	Glass/Split	Bottle
Wycliff Brut, <i>California</i>	6.5	24
Veuve Cliquot Half Bottle, <i>Reims</i>		59
Veuve Cliquot, <i>Reims, France</i>		95
Moet & Chandon Cuvée Dom Perignon, <i>Epernay, France</i>		195

RED ROCKS