



Red Rocks Café

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
9648 Redstone Drive
Indian Land, SC 29707

Phone 803.547.3200
Fax 803.547.3205

www.redrockscfe.com

Locally owned by John Love and Ron Herbert
Established in 1992

APPETIZERS

Rob Kaufman's Queso-Spinach Dip 11

Served with tortilla chips.

Bob Dantino's Potato Chips 11

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

Boston Reid's Calamari 12

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

Don Tampoya's Buffalo Calamari 13

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

Rodney Childers' Thai Chili Mussels 12

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

Kevin Hughes' Mussels 11

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

Tj Puchyr's Shrimp Cocktail g 10

Six tiger shrimp served with house made cocktail sauce.

Adam Shapiro's Buffalo Shrimp 13

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

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, grilled with butter, 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

Phil Graham'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 13

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

Mark Sokal's Blackened Chicken Club 13

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

Brett Krueger's Chicken Sandwich 12

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 in a sun-dried tomato wrap.

Austin Peyton's Crabcake Sandwich 14

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

Phil Parson's Chicken Salad Wrap 12

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

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 broiled Maine lobster tail. Served with garlic smashed potatoes and sautéed green beans.

4 oz filet - 41 7 oz filet - 49

Hermie Sadler's Bleu Cheese Filet Medallions* 31

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

Robby Gordon's Twin Filet Medallions *g 29

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

Ray Evernham's Tenderloin *g 31

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

Denny Hamlin's Prime Filet *g 39

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

Brett Underwood's Ny Strip Steak * 30

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 28

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

Mark Mills Black & Bleu Prime Filet * 41

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 - 31 7 oz filet - 38

Michael Waltrip's Filet & Crab Cake *

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

4 oz filet - 32 7 oz filet - 39

Dwayne Gaulding's Ribeye *g 31

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 32

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

Greg Fornelli's Blackened Mahi g 26

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

Kyle Larson's Carribean Mahi g 26

Carribean Jerk seared Mahi over red rice risotto and asparagus. Finished with a pineapple chutney.

Danica Patrick's Salmon * 23

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

Jason Grier's Coconut Salmon * 25

Coconut encrusted petite salmon over wild rice risotto and asparagus.

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.

Todd Braun's Blackened Grouper 33

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

Kasey Kahne's Lobster Tail Dinner *g 38

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

Tony Pope's Southern Citrus Sea Bass 37

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

John Hondros' Blackened Tuna Avocado *g 26

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

Mike Wheeler's Sesame Tuna * 24

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

Mike Wallace's Almond Grouper 35

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 37

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

Mike Ruch's Housemade Crab Cakes 27

Fresh lump crab cakes,grilled with butter. Served with wild rice and mixed vegetables. Topped with a dill mustard sauce.

CHEF SPECIALTIES

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.

Erik Jones' 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.

Ralph Sheheen's Blackened Fish Tacos 15

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

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.

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.

Todd Bergeron's Chicken Quattro Formaggio 17

Penne pasta tossed with chicken, bacon, mushrooms, roma tomatoes, and scallions. Tossed in a four cheese cream sauce.

Noah Lazes' Shrimp & Scallops Fresco 19

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

Brandon Spike's Lobster Ravioli 22

Lobster filled ravioli, tossed in sherry-lobster cream sauce. Accompanied by pan seared shrimp, scallops and asparagus tips. 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

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.

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.

Bill Thompson's Blackened Seafood Salad 15

Blackened seafood salad atop baby field greens tossed with goat cheese, pine nuts, and raisins in a pomegranate vinaigrette.

Justin Haley'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 15

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 17

Our classic wedge salad with blackened & sliced tenderloin, char-grilled to order. Topped with two slices of bacon, Danish blue cheese crumbles, blue cheese dressing, diced tomatoes.

ENTREE SALADS

Joey Logano's Baby Kale Salad g 9

Diced baby kale, fresh lemon herb vinaigrette, parmesan cheese, raisins, 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.

Austin Dillon's Spinach Salad 9

Stemless baby spinach, tomatoes, mushrooms, boiled egg, croutons and bacon. Topped with our hot bacon dressing.

Bob Lutz's Baby Field Greens Salad 9

Fresh goat cheese, roasted pine nuts, and raisins. Tossed in a pomegranate vinaigrette.

Eric Warren's Chopped Salad g 9

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

ADDITIONS: CHICKEN 5 | SALMON* 6 | SHRIMP 7 | 4OZ AHI TUNA* 7 | 4OZ. TENDERLOIN* 8

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

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
Green Beans

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SUNDAY BRUNCH

OFFERED ON SUNDAY FROM 11:00 A.M. UNTIL 2:30 P.M.

Ryan Blaney'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 12

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 15

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

Brennel Myatt'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 18

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 14

Twin medallions of boneless fried chicken, served over garlic smashed potatoes, sautéed green beans, and a biscuit.

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 * 13

Canadian bacon topped with hollandaise.

Raz Rasmussen's Vegetarian * 13

Tomato and avocado topped with hollandaise.

Joey Dennewitz's Crab Cake * 15

Lump crab cakes topped with hollandaise.

Bloody Marys & Mimosas

7

KIDS MENU

Mick Lazes' Burger 8

With fries, fruit cup, or tater tots.

Taylor and Molly Gold Hamlin's Penne Pasta 8

With marinara sauce and parmesan cheese.

Ace Holland's Chicken Fingers 7

With fries, fruit cup, or tater tots.

Georgia and Luco Fornelli's Grilled Cheese 8

With fries, fruit cup, or tater tots.

RED ROCKS BEER

Domestics

\$4 Bud Light, Miller Lite, Michelob Ultra, Michelob Ultra Gold, Coors Light

Crafts

\$6 Bell's Two Hearted

\$7 NoDa Jam Session

\$8 Hop Drop & Roll

Drafts

\$6 OMB Copper

\$6 Stella Artois

\$6 D9 Hakuna Matata

Premiums

\$5 Corona, Corona Light, Guinness, Yuengling, Blue Moon, Sweetwater 420, Sam Adams Boston Lager,

Gluten-Free

\$5 Angry Orchard

Non-Alcoholic

\$4 O'Doul's

Still & Sparkling Water

\$3 Fiji (500ml)

\$3 San Pellegrino

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