



Red Rocks Café

BIRKDALE VILLAGE

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Huntersville, NC 28078

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RED STONE

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Indian Land, SC 29707

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www.redrockscfe.com

Locally owned by John Love and Ron Herbert
Established in 1992

APPETIZERS

Palombo's Queso-Spinach Dip 11

Served with tortilla chips.

Bobby Harrelson's Potato Chips 11

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

Denise Hammond's Calamari 12

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

Jeff Black's Thai Chili Mussels 12

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

Mike Neese's Mussels 11

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

Michelle Soutier's Buffalo Shrimp 13

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

Morgan Beaty's Shrimp Cocktail g 10

Six tiger shrimp served with house made cocktail sauce.

Bob Hagar'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.

Phil Gentlesk'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.

Paul McConachy's Crab Cakes 13

A trio of two ounce fresh lump crab cakes, grilled with butter, topped with a dill mustard sauce. Served over an asian slaw.

James Sisk'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

Michael McLendon's She Crab Soup

Cup 6 Bowl 7

Nancy Drummond's Garden Salad g 6

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

Chuck Thompson's Small Caesar Salad 6

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

Reid Wilkerson's Small Spinach Salad 7

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

Scott Burnett's Small Baby Field Greens Salad 7

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

Brad Moore's Soup Of The Day

Cup 6 Bowl 7

Lisa Riffin's Small Chopped Salad g 7

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

Malik Monk's Small Greek Salad 7

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

Charlotte Morasso'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.

Candace Gladu'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

Fred Whitfield Filet Mignon Sandwich * 17

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

Gene Tucker's 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.

Jack Santaniello's Reuben 13

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

Terry McQuay's Blackened Chicken Club 13

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

Chris Larcheveque's Chicken Sandwich 12

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

David Powell's Buffalo Chicken Wrap 12

Fried chicken tenders tossed in buffalo sauce wrapped with shredded lettuce, diced tomatoes, and cheddar cheese. Served in a sun-dried tomato wrap.

Mike Sealy's Crabcake Sandwich 14

Fresh lump crabmeat, grilled with butter. Topped with dill mustard. Served on a brioche bun with lettuce and tomato.

Johnny Harris' 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 foodborn illness, especially if you have certain medical conditions.

STEAK & RIBS

Steve Urvan's Filet & Lobster *g

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

4 oz filet - 41 7 oz filet - 49

Chris Little'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.

Frank Garcia's Twin Filet Medallions *g 29

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

Dennis Purser's Tenderloin *g 31

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

Dennis Thompson's Prime Filet *g 39

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

Dan Johnson'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.

Glenn Taylor's Bacon Wrapped Filet *g 28

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

Jeff Parker's Black & Bleu Prime Filet * 41

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

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

Greg Richardson'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.

Casey Crawford's Cajun Ribeye *g 32

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

Bryan Turner'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

Herman Stone's Blackened Mahi g 26

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

Winston Wooden's Salmon * 23

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

Jack James' Cajun Salmon *g 24

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

Cam Newton's Blackened Grouper 33

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

Eugene Robinson's Blackened Tuna Avocado * g 26

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

Micky Gold's Sesame Tuna * 24

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

Wes Robinson's Almond Grouper 35

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

Ric Elias' Chilean Sea Bass 37

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

Del Kiser's Housemade Crab Cakes 27

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

Dennis Thompson's Lobster Tail Dinner *g 38

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

Rob Tanner's Coconut Salmon * 25

Coconut encrusted petite salmon over wild rice risotto and asparagus.

CHEF SPECIALTIES

Ray Patterson's 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.

Tim McGinn'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.

Billy Kloiber's Blackened Fish Tacos 15

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

Cary Stonehouse'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

Billy Thompson's Lobster Ravioli 22

Lobster filled ravioli, tossed in sherry-lobster cream sauce.

Accompanied by pan seared shrimp, scallops and asparagus. Topped with parmesan cheese.

Lorae Israel's Chicken Quattro Formaggio 17

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

Cheri Thompson's 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.

Richard Abi-Nader'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

Cary Dowell'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.

Danielle Simon'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

Andy Clark'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

Connie Wren's 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.

Shannon Hall'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.

Angie Snow's Blackened Seafood Salad 15

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

Angie Harmon'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.

Tom Campbell'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.

Chris Raker'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

Karyn Love's Large Kale Salad g 9

Diced baby kale, fresh lemon herb vinaigrette, parmesan cheese, craisins, and sliced almonds.

Karmin Cyr's Large Caesar Salad 8.5

Our version of this classic.

Tara Robinson's Greek Salad 8.5

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

Jeff Tomascak's Spinach Salad 9

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

Mike Palladino's Baby Field Greens Salad 9

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

Steve Vermillion's Chopped Salad g 9

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

ADDITIONS: CHICKEN 5 | SALMON* 6 | SHRIMP 7 | 4OZ. AHITUNA* 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 Rissotto

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.

Mark Jetton'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.

Starr Hill-Bennet'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.

Mark Monk's Shrimp & Grits 15

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

Edwin McCain's Breakfast Burger 13

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

Matt Forbush's Steak & Eggs 18

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

Denise Turner's Fried Chicken & Biscuit 14

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.

Nelly's Eggs * 13

Canadian bacon topped with hollandaise.

Derwin Gray's Vegetarian * 13

Tomato and avocado topped with hollandaise.

Cara Vier's Crab Cake * 15

Lump crab cakes topped with hollandaise.

KIDS MENU

Casyn Carter's Burger 8

With fries, fruit cup, or tater tots.

Savannah Parker's Penne Pasta 8

With marinara sauce and parmesan cheese.

Braxton Hall's Chicken Fingers 7

With fries, fruit cup, or tater tots.

Paxton Abi-Nader's Grilled Cheese 8

With fries, fruit cup, or tater tots.

RED ROCKS BEER

Domestics 4

Budweiser, Bud Light, Miller Lite,
Coors Light

Drafts

Michelob Ultra 4.5
Blue Moon 5
Stella Artois 6
OMB Copper 6
Angry Orchard 6
Dream Chaser 6
Legal Remedy 6
NoDa Hop Drop 'N Roll 7

Gluten-Free 5

Angry Orchard Rose Cider

Premiums 5

Corona, Corona Light,
Guinness, Sam Adams Boston Lager,
Sierra Nevada Pale Ale

Non-Alcoholic 4

O'Doul's

Still & Sparkling Water 3

Fiji (500ml)
San Pellegrino

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