



Red Rocks Café

BIRKDALE VILLAGE

8712 Lindholm Drive
Huntersville, NC 28078

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SOUTH PARK

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Charlotte, NC 28211

Phone 704.364.0402

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RED STONE

9648 Redstone Drive
Indian Land, SC 29707

Phone 803.547.3200

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www.redrockscfe.com

Locally owned by John Love and Ron Herbert
Established in 1992

APPETIZERS

Calhoun'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.

Danny Martin's Calamari 12

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

Jeff Norwich's Buffalo Calamari 13

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

Scott Andrew'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.

Jeff Millick's Mussels 11

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

Denton Williams' 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.

Tom Derham's Shrimp Cocktail g 10

Six tiger shrimp served with house made cocktail sauce.

Michael Dean Perry's Buffalo Shrimp 13

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

Dana Walton's Tuna & Avocado * 12

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

Randy Giddens' 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.

Andrew Slattery's Buffalo Wings

Served with blue cheese & celery.

Half 8 Dozen 14

Hollie Mosack's Parmesan Potato Cakes 9

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

Chip Busker's Chicken Fingers 12

Served with fries and honey dijon.

STARTER SOUPS & SALADS

Arch McIntosh's She Crab Soup

Cup 6 Bowl 7

Diman's Garden Salad g 6

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

Cassi Smith's Small Caesar Salad 6

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

Randy Riggin's Small Spinach Salad 7

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

Sha Tate's Small Baby Field Greens Salad 7

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

Manny Ohonme's Soup Of The Day

Cup 6 Bowl 7

Chip Case'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.

Robert Hovis' Small Greek Salad 7

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

Bob Isser'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.

Chandra'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

Jason Estep's Filet Mignon Sandwich * 17

Tenderloin topped with provolone cheese on a brioche bun with lettuce and tomato. Served with a side of horseradish sauce.

Jim Kallam's Angus Burger * 12

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

Rudy Rudisill'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.

Angie Snow's Reuben 13

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

Brian Balzer's Blackened Chicken Club 13

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

Bill Ingram's Chicken Sandwich 12

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

Becky Keenan's Buffalo Chicken Wrap 12

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

Bob Cavalline's Crabcake Sandwich 14

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

Mama Love's Chicken Salad Sandwich 12

Our house made all white meat chicken salad with red onion, celery, almonds, mayo, lettuce, tomato and fine herbs on your choice of bread.

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

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 oz filet - 41 7 oz filet - 49

Jimmie Johnson'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.

Tammy Walton's Twin Filet Medallions *g 29

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

Pardon Dexter's Tenderloin *g 31

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

Amy Cutrona's Prime Filet *g 39

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

Kevin Harvick'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.

The Teal Diva's Bacon Wrapped Filet *g 28

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

SilverFox's Black & Bleu Prime Filet * 41

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

Jeff Collins' Filet & Shrimp *

Char-grilled center cut filet paired with a shrimp skewer. Served with garlic smashed potatoes and green beans.

4 oz filet - 31 7 oz filet - 38

Marcus Smith's Filet & Crab Cake *

Char-grilled center cut filet paired with our house made crab cake drizzled with dill mustard sauce. Served with garlic smashed potatoes and green beans.

4 oz filet - 32 7 oz filet - 39

Jack Lucas' 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.

Rockefeller's Cajun Ribeye *g 32

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

Fred Whitfield'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 Keith's Blackened Mahi g 26

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

Cody Zeller's Carribean Mahi 26

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

Ken Bernardo's Salmon * 23

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

Weatherly's Cajun Salmon *g 24

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

Mark Jetton's Coconut Salmon * 25

Coconut encrusted salmon served with wild rice risotto, asparagus, and topped with a pineapple citrus buerre blanc.

Carlson's Blackened Grouper 33

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

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.

Livingston's Chilean Sea Bass 37

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

Land Hite's Citrus Sea Bass 37

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

Barry Giller's Blackened Tuna Avocado *g 26

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

John Bower's Sesame Tuna * 24

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

Plunkett'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.

Greg Simmon's House Made Crab Cakes 27

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

CHEF SPECIALTIES

William Sloan'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.

William Byron's Chicken Saltimbocca 17

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

Linda Coble's Blackened Fish Tacos 15

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

Larry Jones' 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.

Charlotte Powell'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

Steve Udelson's Lobster Ravioli 22

Lobster filled ravioli, tossed in a sherry-lobster cream sauce. Accompanied by pan seared shrimp, scallops and asparagus. Topped with parmesan cheese.

Will O'D's Quattro Formaggio 17

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

Eugene Robinson's Shrimp & Scallops Fresco 19

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

Salamone's Cajun Pasta 14

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

Jamie Satterfield'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.

Dianne Walker'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

Bob Rapp's Southwestern Chicken Ravioli 15

Smoked chicken, black beans, monterey jack, ricotta, and jalapeno filled ravioli sautéed in tomato cream sauce and finished with mixed vegetables and parmesan cheese.

Gallo's Gourmet Pasta 14

Tomatoes, spinach, black olives, feta cheese, garlic and white wine sauce tossed in penne pasta.

Chicken 16 Shrimp 17

SPECIALTY SALADS

Hendrick's Chicken Salad Fruit Plate g 12

Array of seasonal fruit with our house made all white meat chicken salad with celery, almonds, red onion, mayo, and fine herbs.

Brandi Parker'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 house made Oriental dressing.

Lowrance'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.

Chrissy Geimann'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.

Jeff Parker'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.

Jerri Webb's Large Caesar Salad 8.5

Our version of this classic.

Jim Secunda's Greek Salad 8.5

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

Pamela Dizes' Spinach Salad 9

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

Debra Kennedy's Baby Field Greens Salad 9

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

Susan Bogarad'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

SIDE ITEMS 5

Garlic Smashed Potatoes g

Fried Okra

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.

The Hughston's Biscuits & Gravy 12

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

Rudene Marlowe's Shrimp & Grits 15

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

Cindy Price's Omelette Sandwich 11

Diced ham and cheddar cheese omelette on a butter croissant. Served with a fruit cup.

Carlton Burton's Breakfast Burger* 13

Certified Angus Beef Burger with a fried egg, bacon, and cheddar cheese on an croissant. Served with stone grits.

Billy Kloiber's Steak & Eggs* 18

Four oz filet medallion with two eggs, prepared any style. Served with hash browns.

Bob Bishop's Chicken & Waffles 14

Pearl sugar Belgium waffles, lightly breaded chicken thighs, baked cinammon apples; served with Vermont maple syrup and milk gravy.

Karin Brace'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.

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 * 13

Canadian bacon topped with hollandaise.

The Landreth's Vegetarian * 13

Tomato and avocado topped with hollandaise.

Ray Jones' Crab Cake * 15

Lump crab cakes topped with hollandaise.

KIDS MENU

Sophia's Burger 8

Your choice of side item.

Heide's Penne Pasta 8

With marinara sauce, plain, or alfredo sauce.

Roxie Love's Chicken Fingers 8

Your choice of side item.

Emily Dare's Grilled Cheese 8

Your choice of side item.

RED ROCKS BEER

Domestics 4

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

Crafts

Sam Adams Seasonal 5
Yuengling 5
Bell's Two Hearted 6

Drafts

Blue Moon 5.5
Par 4 5.5
Lite Rail 5.5
OMB Copper 6
OMB Seasonal 6
Juicy Jay 7.75

Premiums

Corona 5
Corona Light 5
Guinness Stout 5
Stella Artois 5.75

Gluten-Free

Stella Cidre 5.25

Non-Alcoholic Beer

O'Doul's 4

Still & Sparkling Water

Fiji (500ml) 4
San Pellegrino 4

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