



# Red Rocks Café

**BIRKDALE VILLAGE**

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Huntersville, NC 28078

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**SOUTH PARK**

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Charlotte, NC 28211

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**RED STONE**

9648 Redstone Drive  
Indian Land, SC 29707

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[www.redrockscfe.com](http://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 Dontino'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 12.5

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

### Kevin Hughes' Mussels 11.5

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

### 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.

### Pete Metzgar's Parmesan Potato Cakes 9

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

### Tj Puchyr's Shrimp Cocktail g 10

Six tiger shrimp served with house made cocktail 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 mesculin mix.

### Howard Kosofsky's Buffalo Wings

Served with blue cheese & celery.

Half 8 Dozen 14

### Adam Shapiro's Buffalo Shrimp 13

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

### VanWingerden's Ahi Tuna Nachos 15

Diced Ahi tuna, with scallions and avocado, tossed in our sweet sesame soy sauce. Served over fried wonton chips and garnished with sesame seeds, wakame salad and drizzled with house-made Volcano sauce.

## 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.

### Dwayne Gaulding's Kale Salad 7

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

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

### Phil Parson's Small Baby Field Greens Salad 7

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

### 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.

### 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.

## SPECIALTY SALADS

### Cindy Lazes' Fruit Plate With Chicken Salad g 13

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 14

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.

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## STEAKS

### Denny Hamlin's Prime Filet \*g 39

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

### Ray Evernham's Center-Cut Filet \*g 32

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

### Brett Underwood's Ny Strip Steak \* 30

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

### Bill Price's Bacon Wrapped Filet \*g 28

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

### John Laub's Ribeye \*g 31

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

### Robby Gordon's Twin Filet Medallions \*g 29

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

#### STEAK ENHANCEMENTS:

Blackened \$1 | Bleu Cheese Fondue \$3 | Port Wine Demi \$2 | Bearnaise \$2 | Teriyaki \$2 | Shrimp Skewer \$7 | Lobster Tail \$17

## CHEF SUGGESTIONS

### 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 8 oz filet - 49

### Kyle Busch's Bleu Cheese Filet Medallions \* 31

Twin four ounce filet medallions, with a bleu cheese fondue, a marinated portabella cap and crispy fried onions.

Served with garlic smashed potatoes and asparagus.

### Rick Pigeon's Petite Filet & Shrimp \* 31

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

### Michael Waltrip'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 - 33 8 oz filet - 39

### Kenny Habul's Cajun Ribeye \*g 32

Twelve 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 39

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

### Mike Ruch's Housemade Crab Cakes 28

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

## FISH

### Greg Fornelli's Blackened Mahi g 27

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

### Helmi Felfel's Carribean Mahi g 28

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

### Danica Patrick's Salmon \* 24

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

### Jason Grier's Coconut Salmon \* 25

Coconut encrusted salmon filet over wild rice risotto and asparagus.

### Greg Biffle's Cajun Salmon \*g 25

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 mixed vegetables.

### 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 a broccoli cauliflower medley. Topped with a pineapple chutney.

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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.

### 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.

### Joey Logano's Chicken Quattro Formaggio 17

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

### 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

## MAIN COURSE

### Kyle Larson'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.

### 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.

### 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.

## SANDWICHES

*All sandwiches served with your choice of side.*

*Add 95 cents for each additional item: bacon, mushrooms, grilled onions, cheddar, swiss, provolone or pepper jack*

### 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.

### Mark Sokal's Blackened Chicken Club 13

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

### Brett Krueger's Chicken Sandwich 12

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

### Ralph Sheheen's Blackened Fish Tacos 15

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

### Phil Graham's Filet Mignon Sandwich \* 17

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

### 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.

### 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.

## ENTREE SALADS

### Todd Bergeron'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.

### Bob Lutz's Baby Field Greens Salad 9

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

### Troy Stafford's Spinach Salad 9

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

### 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 | SLICED FLANK STEAK 7

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

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# SUNDAY BRUNCH

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

## 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.

## Ryan Blaney's Shrimp & Grits 15

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

## 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. 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 \* 13

Canadian bacon topped with hollandaise.

## Raz Rasmussen's Vegetarian \* 13

Tomato and avocado topped with hollandaise.

## Brennel Myatt's Crab Cake \* 15

Lump crab cakes topped with hollandaise.

## SPECIALTY MIMOSAS 9

### Hawaiian

Malibu, LaMarca Prosecco, pineapple juice

### Grapefruit

LaMarca Prosecco, grapefruit juice, lime, salt rim

### Triple Berry

LaMarca Prosecco, three berry puree, orange juice

## 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.

### Carter Ogle's Chicken Fingers 8

With fries, fruit cup, or tater tots.

### Georgia and Luco Fornelli's Grilled Cheese 8

With fries, fruit cup, or tater tots.

## 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

## 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 Sycamore Mountain Candy

### 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

\$4 O'Doul's Amber

### Still & Sparkling Water

\$3 Fiji (500ml)

\$3 San Pellegrino

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