



Red Rocks Café

BIRKDALE VILLAGE

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Huntersville, NC 28078

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RED STONE

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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

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

Jeff Norwich's Buffalo Calamari 13

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

Silver Fox 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.

Jeff Millick's Mussels 11.5

Fresh Price 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.

Hollie Mosack's Parmesan Potato Cakes 9

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

Tom Derham's Shrimp Cocktail g 10

Six tiger shrimp served with house made cocktail sauce.

Dana Walton'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.

Randy Giddens' Crab Cakes 13

A trio of two ounce fresh lump crab cakes, topped with a dill mustard sauce. Served over a mesculin mix.

Andrew Slattery's Buffalo Wings

Served with blue cheese & celery.

Half 8 Dozen 14

Michael Dean Perry's Buffalo Shrimp 13

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

Chip Busker'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

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 Riggins' Small Spinach Salad 7

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

Chandra's Kale Salad 7

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

Manny Ohonme's Soup Of The Day Cup 6 Bowl 7

Sha Tate's Small Baby Field Greens Salad 7

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

Chip Case'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.

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.

SPECIALTY SALADS

Hendrick's 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.

Brandi Parker'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.

Lowrance's Blackened Seafood Salad 15

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

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.

STEAKS

Amy Cutrona's Prime Filet *g 40

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

Pardon Dexter's Center-Cut Filet *g 32

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

Jim Secunda'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.

The Teal Diva's Bacon Wrapped Filet *g 28

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

Jack Lucas' 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.

Tammy Walton'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

Mattei'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

Jimmie Johnson'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.

Robert Hovis' Petite Filet & Shrimp * 31

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

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 - 33 8 oz filet - 39

Rockefeller's Cajun Ribeye *g 32

Twelve 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

Jesso's Lobster Tail Dinner *g 39

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

Greg Simmon's Housemade Crab Cakes 28

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

FISH

Greg Keith's Blackened Mahi g 27

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

Cody Zeller's Carribean Mahi g 28

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

Ken Bernardo's Salmon * 24

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

Mark Jetton's Coconut Salmon * 25

Coconut encrusted salmon filet over wild rice risotto and asparagus.

Weatherly's Cajun Salmon *g 25

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

Carlton Burton's Blackened Grouper 33

Fresh local grouper filet. Served with wild rice and mixed vegetables.

Land Hite'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.

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 and a balsamic reduction.

Livingston's 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

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.

Eugene Robinson'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.

Steve Udelson'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.

Will O'D's Chicken Quattro Formaggio 17

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

Salamone'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

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

MAIN COURSE

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

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

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.

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

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.

Brian Balzer's Blackened Chicken Club 13

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

Bill Ingram's Chicken Sandwich 12

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

Linda Coble's Blackened Fish Tacos 15

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

Jason Estep'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.

Becky Keenan's Buffalo Chicken Wrap 12

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

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.

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.

ENTREE SALADS

Karyn Love's Baby Kale Salad g 9

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

Jerri Webb's Large Caesar Salad 8.5

Our version of this classic.

Debra Kennedy's Baby Field Greens Salad 9

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

Pamela Dizes' Spinach Salad 9

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

Susan Bogarad'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 10:30 A.M. UNTIL 2:30 P.M.

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.

Rudene Marlowe's Shrimp & Grits 15

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

Billy Kloiber'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.

Bob Bishop's Chicken & Waffles 14

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

The Hughston's Breakfast Burger * 13

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

Cindy Price's Omelette Sandwich 11

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

THE BENEDICTS

Poached eggs served on a toasted English muffin with your choice of hash browns, fruit cup, stone ground grits, or tater 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

With fries, fruit cup, or tater tots.

Roxie Love's Chicken Fingers 8

With fries, fruit cup, or tater tots.

Heide's Penne Pasta 8

With marinara sauce and parmesan cheese.

Emily Dare's Grilled Cheese 8

With fries, fruit cup, or tater tots.

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

RED ROCKS BEER

Domestics 4

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

Crafts

Sam Adams 5

Yuengling 5

Bell's Two Hearted 6

Drafts

Blue Moon 5.5

OMB Copper 6

OMB Seasonal 6

Juicy Jay 7.75

Non-Alcoholic

O'Doul's 4

Premiums

Corona 5

Corona Light 5

Guinness Stout 5

Stella Artois 5.75

Gluten-Free

Angry Orchard Rose 5.75

Stella Cidre 5.75

Bold Rock Carolina Apple Cider 5.75

Still & Sparkling Water

Fiji (500ml) 4

San Pellegrino 4

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