



Red Rocks Café

BIRKDALE VILLAGE

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Huntersville, NC 28078

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SOUTH PARK

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RED STONE

9648 Redstone Drive
Indian Land, SC 29707

Phone 803.547.3200

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Locally owned by John Love and Ron Herbert
Established in 1992

APPETIZERS

Calhoun's Queso-Spinach Dip 12

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 13

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

Jeff Norwich's Buffalo Calamari 14

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

Denton Williams' Pepper Charred Tuna * 13

Four ounces of Ahi tuna dusted with black pepper, seared, and sliced. Served over a wakame salad with wasabi, pickled ginger and soy sauce.

Dawn Yates' 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 11

Six tiger shrimp served with house made cocktail sauce.

Dana Walton's Tuna & Avocado * 13

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 dill mustard sauce. Served over a mesculin mix.

Andrew Slattery's Buffalo Wings

Served with blue cheese dressing and celery.

Half 8 Dozen 14

Michael Dean Perry's Buffalo Shrimp 13

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

Jamie Weatherly's Coconut Shrimp 14

Eight tail-on coconut fried shrimp. Served over a mesculin mix with teriyaki sauce and a sweet chili glaze.

STARTER SOUPS & SALADS

Arch McIntosh's She Crab Soup Cup 6 Bowl 7

Bo Guion'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 7

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. Served 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.

Jeff Harris' 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 16

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

Angie Harmon's Southern Salad 15

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 18

Grilled sliced 4oz filet 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 18

Our classic wedge salad with four ounces of blackened & sliced tenderloin, char-grilled to order. Topped with two slices of bacon, Danish blue cheese crumbles, blue cheese dressing and 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 foodborne illness, especially if you have certain medical conditions.

STEAKS

Jennifer Bunich's Center-Cut Filet * g 33
Eight ounce center cut filet. Served with garlic smashed potatoes and green beans.

Teal Diva's Petite Filet * g 20
Four ounce center cut filet. Served with garlic smashed potatoes and a broccoli cauliflower medley.

Jim Secunda's NY Strip Steak * 33
Eleven ounce center cut Certified Angus Beef NY strip topped with crispy fried onions. Served with garlic smashed potatoes and green beans.

Steve Shaughnessy's Ribeye * g 34
Twelve ounce Certified Angus Beef Delmonico Ribeye, topped with roasted garlic pepper butter. Served with garlic smashed potatoes and a broccoli cauliflower medley.

Charlie O'Neal's Cajun Ribeye * 35
Twelve ounce Certified Angus Beef Delmonico Ribeye, blackened over red rice risotto. Topped with sautéed peppers and onions.

Tammy Walton's Twin Filet Medallions * g 30
Twin four ounce filet medallions. Served with garlic smashed potatoes and a broccoli cauliflower medley.

CHEF SUGGESTIONS

Mattei's Filet & Lobster *

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

4 oz filet - 39 8 oz filet - 48

Banks Bourne'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' Filet & Coconut Shrimp *

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

4 oz filet - 32 8 oz filet - 39

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 - 40

SEAFOOD

Jesso's Lobster Tail Dinner g 39
Twin Maine lobster tails, broiled, with drawn butter, garlic smashed potatoes and sautéed green beans.

Greg Simmons' Housemade Crab Cakes 29
Fresh lump crab cakes. Served with wild rice and mixed vegetables. Topped with dill mustard sauce.

FISH

Greg Keith's Blackened Mahi g 29
Seared blackened Mahi filet. Served with garlic smashed potatoes and broccoli cauliflower medley.

Cody Zeller's Caribbean Mahi g 30
Caribbean 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 with a pineapple citrus beurre blanc.

Tracie Ohonme's Cajun Salmon * 25
Blackened salmon filet. Served over red rice risotto and broccoli cauliflower medley. Finished with Cajun cream sauce.

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.

Mike Goodmans' Blackened Grouper 34
Fresh local grouper filet. Served with wild rice and mixed vegetables.

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.

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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 20
Scallops & shrimp sautéed with penne pasta, 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.

Pete Krug's Chicken Quattro Formaggio 17
Penne pasta tossed with chicken, bacon, mushrooms, roma tomatoes, and scallions. Tossed in a four cheese cream sauce.

Tommy Williams' Cajun Pasta
Spicy andouille sausage sautéed with creole vegetables, penne pasta 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
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

Marie Louise Schuberts' 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
Twin 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
Twin boneless pan seared chicken medallions simmered in a lemon and fresh herb butter sauce. Served with garlic smashed potatoes and mixed vegetables.

Paula Takacs' Chicken Marsala 16
Twin boneless grilled chicken medallions 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 * 13
Certified Angus Beef Burger grilled, on a brioche bun with lettuce, tomato and onion.

Rudy Rudisill's California Burger * 15
Certified Angus Beef Burger topped with pepper jack cheese, bacon and avocado slices, on a brioche bun with lettuce and tomato.

Lee Ann Dicarolo's Blackened Chicken Club 14
Lightly blackened chicken breast, bacon, cheddar and provolone, on a brioche bun with lettuce and tomato.

Ronny Smith's Chicken Sandwich 12
Marinated and grilled chicken breast topped with provolone cheese, on a brioche bun with lettuce and tomato.

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 14
Fried chicken tenders tossed in buffalo sauce with shredded cheddar cheese, lettuce and tomato. Wrapped in a sundried tomato wrap.

Bob Cavalline's Crabcake Sandwich 15
Fresh lump crabmeat, seared until golden brown. Topped with dill mustard sauce, 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 toasted rye bread.

Stephen Sachtleben's Impossible Burger 13
Plant based *Impossible* patty grilled to order. Served on a brioche bun with lettuce, tomato, cheddar cheese, kosher dill pickle spear, and a Red Rocks special sauce.

Double 15

ENTREE SALADS

Karyn Love's Baby Kale Salad g 9
Fresh chopped kale, parmesan cheese, craisins, and sliced almonds, tossed in a lemon vinaigrette.

Jerri Webb's Large Caesar Salad 9
Chopped romaine tossed with shredded parmesan, house made croutons and our version of classic Caesar dressing.

Debra Kennedy's Baby Field Greens Salad 9
Fresh goat cheese, roasted pine nuts, and craisins. 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, craisins, diced tomato, and cucumbers. Served with your choice of dressing.

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

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 13

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.

Amy Cutrona's Steak & Eggs * 19

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

Bob Bishop's Chicken & Waffles 14

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

Cindy Price's Omelette Sandwich 12

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

Frank Dearien's Breakfast Burger * 13.50

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

THE BENEDICTS

Poached eggs served on a toast 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.

Tessa'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

Sautéed Spinach

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

Unknown Brewing 6

Seaboard Brewing 6

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

White Claw Hard Seltzer 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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