



DINNER SERVED DAILY FROM 4PM – 11PM

Appetizers

MONKFISH + PANCETTA 9
MONKFISH SERVED ON A BED OF ARUGULA TOPPED WITH HEIRLOOM CHERRY TOMATOES, GARLIC, LEMON AND CRISPY PANCETTA

GOAT CHEESE CROSTINI 8
GRILLED CROSTINI SMEARED WITH GOAT CHEESE FROM STICKNEY HILLS IN KIMBALL, MN AND TOPPED WITH BROCCOLI, KALE, ONIONS, WALNUTS AND DRIZZLED WITH HONEY FROM AMES FARMS, MN

TRUFFLED POMMES FRITES 6
GOLDEN BROWN FRENCH FRIES SCENTED WITH WHITE TRUFFLE OIL AND PARSLEY. SERVED WITH GARLIC AIOLI

SICILIAN FLAT BREAD PIZZA 12
THIN CRUST FLATBREAD, PEPPERONI, PROSCIUTTO, BACON, SMOKED MOZZARELLA CHEESE FROM BURNETT DAIRY IN GRANTSBURG WI AND TOPPED WITH ARUGULA AND AMES FARM HONEY FROM WATERTOWN MN

MARGHERITA PIZZA 12
THIN CRUST FLATBREAD, FRESH MOZZARELLA CHEESE, THICK CUT TOMATO SLICES, TOMATO SAUCE AND BASIL FROM FUTURE FARMS IN BALDWIN WI

PORK LETTUCE WRAPS 10
SHREDDED PORK SHOULDER FROM COMPART FARMS IN NICOLLET MN TOPPED WITH PICKLED CUCUMBERS AND GINGER WITH A SRIRACHA SOY SAUCE WRAPPED IN BIBB LETTUCE FROM FUTURE FARMS IN BALDWIN WI

BUFFALO WINGS 12
CHICKEN WINGS TOSSED WITH A PARMESAN GARLIC BUFFALO SAUCE SERVED WITH CELERY AND BLUE CHEESE

Soups and Salads

ROASTED TOMATO SOUP CUP: 4 BOWL: 5
FRESH ROASTED TOMATOES, CREAM, AND FRESH HERBS

SOUP DU JOUR CUP: 4 BOWL: 5
CHEF’S HOUSE MADE SOUP OF THE DAY

CLASSIC FRENCH ONION SOUP 6
LACED WITH SHERRY WINE, RUSTIC CROUTON AND TOPPED WITH MELTED PROVOLONE

DINNER SALAD 5
SPRING MIX WITH TOMATO, ONION AND CUCUMBER

STRAWBERRY SALAD 9
SPINACH TOSSED WITH STRAWBERRIES, BLUEBERRIES, TOASTED ALMONDS, FETA CHEESE AND AMES FARM HONEY FROM WATERTOWN MN SERVED WITH A SIDE OF BALSAMIC VINAIGRETTE

COBB SALAD 12
ROMAINE AND ICEBERG LETTUCE WITH TOMATO, BACON, CHICKEN, EGG, AVOCADO, GORGONZOLA AND GREEN ONIONS SERVED WITH A SIDE OF RED WINE VINAIGRETTE

STEAK SALAD 16
GRILLED THOUSAND HILLS FARMS GRASS FED FLAT IRON STEAK FROM CANNON FALLS MN, ON ROMAINE LETTUCE WITH DICED TOMATOES, RED ONION, CORN, AVOCADO, GORGONZOLA CHEESE AND A BLUE CHEESE DRESSING

CAESAR SALAD 8
CHOPPED ROMAINE LETTUCE, CREAMY CAESAR DRESSING, SHAVED PARMESAN CHEESE AND HOUSE MADE CROUTONS
ADD CHICKEN 4
ADD SHRIMP 7

Beverages

ACQUAPANNA OR SAN PELLEGRINO 500 MLS 5
SAN PELLEGRINO FLAVORED 200 MLS 4
GRAPEFRUIT, LEMON, ORANGE
ASSORTED COKE PRODUCTS 3
STARBUCKS COFFEE REGULAR OR DECAFFEINATED 4
TAZO HOT TEA 4
ESPRESSO, CAPPUCCINO, CAFÉ AMERICANO 5

Pastas

VEGETABLE CAMPANELLE 12
CAMPANELLE NOODLES WITH SPINACH, TOMATOES, PEAS, ARTICHOKE HEARTS AND PARMESAN CHEESE MIXED WITH A GARLIC CREAM SAUCE

ADD CHICKEN 4
ADD SHRIMP 7

SPAGHETTI BOLOGNESE 14
SPAGHETTI TOSSED WITH A THICK TOMATO SAUCE WITH GRASS FED GROUND BEEF FROM STRAUSS FARMS IN MILWAUKEE WI TOPPED WITH PARMESAN CHEESE

Sandwiches

SERVED WITH CHOICE OF FRENCH FRIES OR FRESH FRUIT. RED ROCK GRILL OFFERS UDIS WHOLE GRAIN GLUTEN FREE BREAD

VEGETABLE HUMMUS WRAP 11
WHOLE WHEAT TORTILLA WITH HUMMUS, LACINATO KALE, RED PEPPER, RED ONION, AVOCADO AND TOMATO

CHICKEN SALTIMBOCCA SANDWICH 12
MARINATED GRILLED CHICKEN BREAST WITH THINLY SLICED PROSCIUTTO, MELTED PROVOLONE CHEESE, GARLIC SAGE AIOLI AND A FOCACCIA BUN

RUEBEN 12
HOMEMADE CORNED BEEF USING THOUSAND HILLS FARMS GRASS FED BEEF FROM CANNON FALLS MN WITH 1000 ISLAND DRESSING, SWISS CHEESE AND HOMEMADE SAUERKRAUT

FISH SANDWICH 16
PANKO CRUSTED DEEP FRIED FILET OF WALLEYE WITH CABBAGE, TOMATO AND TARTAR SAUCE ON A FOCACCIA BUN. SERVED WITH SIDE OF FRESH LEMON

CUBANO SANDWICH 12
SLOW ROASTED SHREDDED PORK SHOULDER FROM COMPART FARMS IN NICOLLET MN WITH HARDWOOD SMOKED HAM, SWISS CHEESE, DIJON MUSTARD AND PICKLES ON CUBAN BREAD

RED ROCK BURGER THIRD: 11 HALF: 14
THOUSAND HILLS FARMS GRASS FED BEEF FROM CANNON FALLS MN ON A TOASTED KAISER ROLL. SERVED WITH LETTUCE, TOMATO AND RED ONION AND YOUR CHOICE OF CHEDDAR, SWISS, AMERICAN OR PROVOLONE, ADD BACON OR SAUTÉED MUSHROOMS FOR \$2

Entrees

GRASS FED RIBEYE 34
GRILLED GRASS-FED RIBEYE FROM THOUSANDS HILLS FARMS IN CANNON FALLS, MN TOPPED WITH HERB BUTTER AND SERVED WITH OVEN ROASTED POTATOES AND ASPARAGUS

WALLEYE 24
YOUR CHOICE OF PAN FRIED OR BROILED WALLEYE WITH FRESH TARRAGON AND LEMON ZEST SERVED WITH A WILD RICE BLEND AND VEGETABLE BLEND

OVEN ROASTED CHICKEN 16
BRINED AND OVEN ROASTED CHICKEN BREAST SERVED WITH WILD MUSHROOMS, SAUTÉED KALE AND WHITE TRUFFLE OIL

SALMON 21
SEARED ATLANTIC SALMON ON A BED OF ROASTED YUKON GOLD POTATOES TOSSED WITH DIJON MUSTARD AND WATERCRESS

PORK TENDERLOIN 21
GRILLED COMPART FARMS DUROC PORK TENDERLOIN FROM NICOLLET MN WITH AN APPLE CHUTNEY ON TOP OF HEIRLOOM TOMATO POLENTA

Sides

RICE PILAF 3
OVEN ROASTED POTATOES 3
SEASONAL VEGETABLE BLEND 3

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

RED ROCK RESTAURANT COMPOSTS ALL FOOD SCRAPS AND WASTE