

WOOD-FIRED ROTISSERIE

Rotisserie Chicken Slow roasted and perfectly seasoned. Served with redskin mashed potatoes and sweet glazed carrots.	16
Cluck - n - Moo Rotisserie chicken and beef tenderloin. Served with redskin mashed potatoes and sweet glazed carrots.	28
Cluck - n - Oink Rotisserie chicken and bunkhouse St. Louis ribs. Served with redskin mashed potatoes and sweet glazed carrots.	18

SALADS

Rock Salad with Rotisserie Chicken Romaine, radicchio, red onions, bleu cheese, black bean salsa and tossed in a balsamic bleu cheese vinaigrette.	12
Texas "Chop House" Salad Crisp iceberg, black beans, tomatoes, jicama and sweet corn. Tossed with corn tortilla strips, monterey jack and chipotle bleu cheese dressing and topped with avocado and bbq sauce. - Add Seasoned Prime Skirt Steak or Rotisserie Chicken	12 15
Shanghai Chicken Salad Crisp salad greens, tossed with pulled chicken, cilantro, honey-lime vinaigrette. Topped with crispy fried tortilla strips and shanghai peanut sauce.	12
North Coast Salmon Caesar Salad Our short smoked north coast salmon over caesar salad and topped with sweet remoulade sauce and fresh avocado.	17

BEST OF THE REST

Persimmon Hill Meatloaf Spicy ground beef tenderloin, pork sausage and mixed cheeses. Slow-cooked and topped with a fire roasted tomato-brown sauce. Served with redskin mashed potatoes and glazed carrots.	14
John "B" Good Chicken Enchilada Platter Corn tortillas filled with rotisserie chicken, topped with monterey jack and salsa verde. Served with sour cream, pico de gallo, West-Texas guacamole. (Add an enchilada \$2)	16
Bunkhouse St. Louis Ribs Topped with BBQ sauce. Served with redskin mashed potatoes and sweet glazed carrots.	19
Mustard Crusted Pork Chops Center cut pork chops, hardwood grilled and topped with sweet onion-apple compote. Served with redskin mashed potatoes and seasonal vegetable.	19
Seasonal Vegetable Platter This season's hand-selected vegetables, served with couscous.	13
Filet Seared and Sliced Topped with worcestershire butter. Served with redskin mashed potatoes and seasonal vegetable.	29
Steak and Enchilada Platter Seasoned prime skirt steak with chicken enchilada. Served with sour cream, pico de gallo, West-Texas guacamole. (Add an enchilada \$2)	20
The Ribeye Steak Hand cut and hardwood grilled and topped with canyon mushrooms. Served with redskin mashed potatoes and seasonal vegetable.	27
Short Smoked North Coast Salmon Marinated, quickly smoked and finished on the grill then topped with sweet remoulade. Served with couscous and seasonal vegetable.	19
Redrock Beef Feature One of our chef's "awesome" beef selections.	AQ
Today's Fresh Fish Simply grilled and served with couscous and seasonal vegetable.	AQ

STARTERS

Stuffed Poblano	9
Dip Duo with Tortilla Chips	9
Millionaire's Shrimp	10
Cibolo Ranch Calamari	11
Big Bend Tortilla Soup	5
Famous Iron- Skillet Cornbread	5

THIS AND THAT

Canyon Mushrooms	3
Seasonal Vegetable	3
Redskin Mashed Potatoes	3
Sweet Glazed Carrots	3
Couscous	3
Deviled Eggs	4
Seasoned Shrimp	4
Root Beer Float	4
Nice "Little" House Salad	5
"Small" Caesar Salad	5
Enchilada - á la carte	6

FINISHERS

Something Chocolate	7
House-Made Key Lime Pie	7

Flying Chicken
Food to Go: 749-1995
Curbside Service Available



In the Kitchen: J.C. Carrillo

SATISFACTION GUARANTEED
We stand behind our service as well as our food

Please notify us of any allergies.



*Our recipes are prepared fresh each day. Since most items are cooked to order, Oklahoma State codes require us to inform you that consuming meats, seafood, eggs, and milk products may increase your risk of food borne illness.