

Let's get started

FAMOUS FRIED PICKLES Dill pickles, hand-breaded, topped with aged Parmesan, spicy aioli **7**

KILLER CALAMARI Calamari strips, dusted in our special house recipe, arugula, fresh lemon, killer cocktail sauce **12**

CRISPY COCONUT SHRIMP Crispy coconut hand-breaded shrimp, green scallions, sweet chili dipping sauce **12**

CHARRED WOODFIRED WINGS Ancho chile spiced wings, jalapeño dipping sauce, blue cheese dressing **Full Order 15 // Half Order 10** Ask for them Z's way for a buck!

RED DOOR DIP TRIO Fresh guacamole, pimento cheese, fire-roasted salsa, house-made tortilla chips **10**

PRETZEL STICKS Herb garlic butter, smoked green chile cheese dip **8.5**

ROASTED GARLIC HUMMUS Chickpea hummus, olives, goat cheese, paprika oil, carrots, cucumber, served with warm house flatbread **9**

GRILLED CHICKEN NACHOS Woodfired chipotle chicken, green chile queso, pepper jack cheese, black beans, radish, jalapeños, pico de gallo, guacamole, cilantro lime crema, Cotija cheese **13**

FLATBREADS

OUR SIGNATURE DOUGH IS MADE *in-house* AND HAND-PULLED DAILY

OLD SCHOOL Fennel Italian sausage, spicy pepperoni, roasted mushroom, red onion, tomato sauce, aged Parmesan, mozzarella **11**

SPINACH & ARTICHOKE HEARTS Roasted tomato, Asiago, baby arugula **11**

WILD MUSHROOM Caramelized onions, roasted garlic, mozzarella, Asiago, aged Parmesan, goat cheese **10**

Z'S CHEESE Garlic buttered crust, mozzarella, Asiago, aged Parmesan, white cheddar, basil, tomato sauce **9**

Salads & Soup

+Add woodfire grilled chicken **5**, buttermilk chicken tenders **5**, salmon **7**, chipotle or coconut shrimp **7** or sirloin **8**

FAMOUS CRISPY CHICKEN Crispy chicken, house mixed greens, avocado, dates, corn, garden tomato, cornbread crouton, goat cheese, toasted almonds, Champagne vinaigrette **14**

SONORAN CHICKEN Grilled chipotle chicken, mixed greens, chopped cabbage, aged white cheddar, tortilla strips, roasted sweet corn, grape tomatoes, red onion, black bean, Cotija cheese, BBQ drizzle, herb ranch dressing **14**

WOODFIRE GRILLED SALMON Grilled salmon, house greens, grape tomatoes, Kalamata olives, goat cheese crumbles, chimichurri, house-made croutons, Champagne vinaigrette **16**

COCONUT SHRIMP Crispy coconut breaded shrimp, chopped greens, shaved Asian slaw, red peppers, green scallions, ginger dressing **15**

BLACK AND BLUE STEAK WEDGE Grilled top sirloin steak, RDG iceberg wedge, aged blue cheese, tobacco onions, smoked bacon, baby tomato, creamy blue cheese dressing, balsamic glaze **15.5**

Burgers & sandwiches

Served with French fries. Substitute sweet potato fries **2**, gluten-free bun **2** or add a patty **4**.
• How do you want your burger cooked? **RED, PINK OR NO COLOR?**

THE CLASSIC Shaved lettuce, vine-ripe tomato, red onion, pickles, mayo **10** Add aged cheddar, white cheddar, Swiss, Danish blue, fritter, goat, pimento, pepper jack, roasted mushrooms, caramelized onions, avocado, guacamole or fried egg **1**, or smoked bacon **2**

SPICY BLUE Angus beef patty, blue cheese, tobacco onions, shaved lettuce, vine ripe tomato, serrano chile aioli **12.5**

#5 G. BRETT PATTY MELT Angus beef patty, caramelized onion, mushrooms, Swiss cheese, royal dressing, pickle, buttered rye **12.5**

SWEET CHEESES Angus beef patty, Swiss, aged cheddar, cheese fritter, smoked bacon, spicy sriracha aioli **12.5**

JIVE TURKEY Woodfire grilled turkey patty, smoked bacon, Swiss cheese, guacamole, tomato, shaved lettuce, serrano chile aioli **12**

THE VEGGIE BURGER Vegetarian patty, lettuce, pico de gallo, guacamole, white cheddar, sriracha aioli **13.5**

HONEY CHICKEN SANDWICH Woodfire grilled chicken breast, smoked bacon, shaved lettuce, tomato, ancho-honey glaze, mayo, toasted bun **13**

OLD-FASHIONED MEATLOAF SAMMIE Griddled meatloaf, white cheddar, shaved lettuce, tomato, pickles, ketchup, mayo, garlic toasted baguette **12**

PASTRAMI REUBEN Half-pound of NY-style pastrami, Swiss, Thousand Island dressing, sauerkraut, butter toasted rye bread, Gulden's Mustard **14**

"THE PRIME" FRENCH DIP Half-pound of shaved prime rib, caramelized onion, Missouri sauce, double Swiss cheese, garlic toasted baguette **16.5**

CRISPY CHICKEN Famous hand-dipped chicken breast, shaved lettuce, tomato, pickles, mayo, toasted country roll **12** Like it spicy? Just ask.

GRILLED CHICKEN WRAP Woodfire grilled ancho chicken, basil pesto aioli, mixed greens, roasted tomato, goat cheese, balsamic glaze, wrapped in spinach tortilla **12**

GREEK "VEGGIE" WRAP Roasted tomato, smashed avocado, artichoke hearts, garlic chickpea hummus, olives, baby greens, quinoa tabbouleh, goat cheese, balsamic glaze **10**

HAIL CAESAR Hearts of Romaine, kale, crisp capers, herbed croutons, aged Asiago, Parmesan cheese, house-made Caesar dressing **Large 10 // Small 6**

SIMPLE HOUSE SALAD House greens, grape tomatoes, herbed croutons, Asiago cheese, choice of RD herb ranch dressing or balsamic vinaigrette **Large 9 // Small 5**

RDG ICEBERG WEDGE Aged blue cheese, tobacco onions, smoked bacon, grape tomatoes, creamy blue cheese dressing, balsamic glaze **7.5**

SOUP & SALAD Choice of soup and half Caesar or House salad **9** or RDG Iceberg Wedge **12**

CLASSIC TOMATO SOUP & CHEESE FRITTER Crispy breaded cheese fritter atop creamy house-made tomato soup **5**

ANGUS BEEF CHILI Cornbread croutons, black beans, roasted chiles, pepper jack cheese, cilantro lime crema, pico de gallo **6**

House specialties

+Add side House Salad **3**, side Caesar **4**, or RDG Wedge **5** to any entrée below

JULIE'S WAY Choice of grilled chicken breast or salmon, grilled seasonal vegetables, quinoa tabbouleh, chickpea hummus **17**

RED DOOR CHICKEN ENCHILADAS Ancho marinated chicken, pepper jack cheese, creamy salsa verde, topped with farm fresh egg, cilantro lime crema, pico de gallo, cilantro rice, refried black beans **16** Add fresh guacamole **2**

BUTTERMILK CHICKEN TENDERS "When you wish it was Thursday" famous breaded-to-order chicken tenders, coleslaw, French fries, choice of dipping sauce **14.5**

BIG GARY'S MEATLOAF Old school meatloaf, roasted garlic mashed potatoes, wild mushroom gravy, sautéed seasonal veggies **15.5**

FISH 'N' CHIPS House ale-battered wild cod, sea salt French fries, house coleslaw, tartar sauce, malt vinegar **14.5**

CAJUN CHICKEN PASTA Cavatappi pasta, blackened chicken, andouille sausage, roasted tomatoes, roasted red peppers, scallions, spinach, bourbon sauce, roasted garlic bread **16**

SHRIMP PESTO PASTA Sauté garlic shrimp, artichoke hearts, spinach, baby roma tomato, creamy pesto, crisp capers, Asiago cheese **16.5**

CHICKEN TENDERS & CHORIZO MAC N' CHEESE Pipette pasta, green chile queso, pepper jack cheese, Spanish chorizo, hand-breaded chicken tenders, herb bread crumbs, green onions, roasted garlic bread **15**

HAND-CRAFTED TACOS

Tacos are made with flour tortillas, served with black refried beans and cilantro rice

CARNE ASADA Grilled sirloin, shaved lettuce, cilantro lime crema, guacamole, pico de gallo, Cotija cheese **15**

GRILLED CHIPOTLE SHRIMP Grilled shrimp, shaved jalapeño slaw, guacamole, sriracha aioli, pico de gallo, cilantro lime crema **15**

ANCHO GRILLED CHICKEN Grilled chicken, shaved lettuce, cilantro lime crema, guacamole, pico de gallo, Cotija cheese **13**

CRISPY FISH Beer-battered wild cod, shaved jalapeño slaw, guacamole, sriracha aioli, pico de gallo, cilantro lime crema **14**

SIDES

FRENCH FRIES **3**

SWEET POTATO FRIES **4.5** | COLESLAW **3**

GREEN BEANS **4** | SAUTÉED VEGGIES **5**

BRUSSELS SPROUTS */BACON JAM **5**

ROASTED GARLIC MASHED POTATOES

& CREAMY MUSHROOM GRAVY **4**

QUINOA TABBOULEH **4**

Hot off the grill

+Add side house salad **3** or side Caesar **4**, or RDG wedge **5** to any entrée below
Our steaks are 28-day, aged Angus beef

TOP SIRLOIN 10-oz. sirloin beef, garlic herb butter, sautéed green beans, roasted garlic mashed potatoes **16** Add grilled shrimp or coconut shrimp for **3**

TWENTY DOLLAR STRIP 'N' FRIES 12-oz. Angus woodfire grilled KC Strip, sea salt fries, herbed butter, roasted garlic bread **20** Add grilled shrimp or coconut shrimp for **3**
"Toto, I have a feeling we're not in Kansas anymore."

HAND-CUT AGED RIBEYE 14-oz center cut ribeye, house spiced dry rub and woodfire grilled. Served with roasted garlic mashed potatoes, seasonal vegetables, tobacco onions **27**

☛ *How do you want your steak cooked?*

RARE (cool red center) **MEDIUM RARE** (warm red center) **MEDIUM** (hot pink center)
MEDIUM WELL (slightly pink center) **WELL DONE** (no pink)

WOODFIRE GRILLED HALF CHICKEN Marinated for four days, served with black refried beans, Cotija cheese, pico de gallo, roasted jalapeño, warm flour tortillas **17**
It's our famous jalapeño chicken — grilled!

GRILLED SALMON Woodfire grilled salmon, Louisiana braised spinach, roasted garlic mashed potatoes, roasted lemon, herb butter **19**

ALL DAY FRIDAY, SATURDAY AND SUNDAY
WHISKEY-SOAKED WOODFIRE GRILLED PRIME RIB Our prime rib is hand-carved, slow roasted, then grilled to perfection. Served on toasted sourdough with roasted garlic mashed potatoes and creamy mushroom gravy, au jus, creamy horseradish and a wedge salad with blue cheese dressing **28**

Chicken Thursday

Served with jalapeño dipping sauce, one side and homemade cornbread.
Each meal is made to order and worth the wait!

SMALL DARK 11
(leg and thigh)

SMALL WHITE 13
(breast and wing)

LARGE DARK 14
(two legs and two thighs)

Best Deal **1/2 BIRD 16**
(breast, thigh, leg and wing)

LARGE WHITE 18
(two breasts and two wings)

Additional charge for substituting pieces.

PICK A SIDE

French fries, green beans, coleslaw or roasted garlic mashed potatoes & creamy mushroom gravy

☛ *Great Deal* Add additional side **2**
(substitute Brussels sprouts **2** or add **3**)

Weekend brunch

Served weekends 10-2. Like what you see on the other side?
Feel free to order off our full menu.

WARM BEIGNETS (BEN-YAYS) "French" doughnuts, powdered sugar, strawberry-vanilla custard and chocolate fudge sauces **5**

TRUCKERS' BREAKFAST Two eggs, smoked bacon, sausage links, seasoned breakfast potatoes, wheat toast **11**

CHICKEN & WAFFLES Buttermilk chicken tenders, Belgian waffles, sausage gravy, green onion, pure maple syrup **14**

BELGIAN WAFFLE & BERRIES Crisp Belgian waffle, fresh berries, pure maple syrup, whipped butter **8**

PASTRAMI HASH Chopped pastrami, sautéed peppers and onions, two fried eggs, seasoned breakfast potatoes, Missouri sauce **11**

KISS MY BISCUITS & GRAVY Scratch-made biscuits, sausage gravy, two scrambled eggs, seasoned breakfast potatoes **11**

HANGOVER Grilled Angus burger, two fried eggs, sautéed peppers and onions, pepper jack cheese, creamy salsa verde, seasoned breakfast potatoes **13**

VEGETABLE FRITTATA Roasted seasonal vegetables, basil pesto, Italian cheese, seasoned breakfast potatoes, grilled garlic bread **11.5** Add fennel Italian sausage **2**, chorizo **3**

BREAKFAST SANDWICH Sausage, two fried eggs, aged cheddar, tomato, mayo, buttered brioche bun, seasoned breakfast potatoes **11**

BIG BREAKFAST BURRITO Scrambled eggs, spicy chorizo, seasoned breakfast potatoes, refried black beans, spinach tortilla, pico de gallo, guacamole, cilantro lime crema, creamy salsa verde, melted cheese **13**

KC'S BEST PANCAKES Three house-made griddle pancakes, two scrambled eggs, smoked bacon, pure maple syrup **11**

GRILLED STEAK & EGGS Woodfire grilled top sirloin, scrambled eggs, seasoned breakfast potatoes, whole wheat toast **16**

SALMON & EGGS Woodfire grilled salmon, scrambled eggs, seasoned breakfast potatoes, whole wheat toast **16**

THE BREAKFAST BURGER Angus beef patty, fried egg, smoked bacon, avocado, tomato, mayo, white cheddar, French fries, buttered brioche bun **12**

A LA CARTE
TWO EGGS 3 | TOAST 1.5
1/2 ORDER BISCUITS & GRAVY 4
SEASONED BREAKFAST POTATOES 2
TWO SAUSAGE LINKS 3
SINGLE BEST PANCAKE 3
SMOKED BACON 3



MENU

RED DOOR WOODFIRED GRILL

LEAWOOD | 913.227.4959
CAMELOT COURT | 11851 ROE AVE. | LEAWOOD, KS 66211

BROOKSIDE | 816.621.3424
6324 BROOKSIDE PLAZA | KANSAS CITY, MO 64113

OVERLAND PARK | 913.276.DOOR
8001 159TH STREET | OVERLAND PARK, KS 66223

LIBERTY | 816.946.8000
9703 N. ASH AVENUE | LIBERTY, MO 64157

HOURS: MON-THU 11A-10P | FRI 11A-11P | SAT 10A-11P | SUN 10A-10P

FIND US AT REDDOORGRILL.COM