

STARTERS

BUFFALO JUMBO SHRIMP

buffalo sauce and
blue cheese dressing 16.00

SEARED AHI TUNA*

sesame seed and black pepper crusted sushi
grade tuna, Asian slaw, wasabi and soy-lime
sauce (served rare and chilled) 15.00

JERK CHICKEN FONDUE

spicy, grilled, jerk-marinated chicken,
sourdough croutons, apples, red grapes and
smoked gouda fondue 13.50

GRILLED CHICKEN WINGS

chipotle ranch dressing, spicy peppers
& scallions 9.00 *double 15.00*

CRISPY CALAMARI

tossed in garlic and spicy pepper mix
with chipotle aioli 12.00

ARTICHOKE SPINACH DIP

salsa, sour cream and warm tortilla chips 11.00

LODGE CORNBREAD

with maple butter 9.50

CANYON FLATBREAD

ORIGINAL

basil pesto, oven roasted tomatoes,
mozzarella and fresh basil 11.00

MARGHERITA

basil pesto, tomatoes, fresh mozzarella, balsamic
vinaigrette & fresh basil 12.00

ROASTED PEPPERS AND SAUSAGE

basil pesto, roasted peppers, spicy Italian
sausage, pepper jack and fresh basil 12.50

ROTISSERIE CHICKEN

original flatbread with rotisserie chicken,
wild mushrooms and truffle oil 13.00

GARLIC SPINACH

basil pesto, garlic spinach, artichokes, mozzarella,
Grana Padano & crushed red pepper 12.00

SALADS

HOUSE SALAD

mixed greens, grape tomatoes, cucumbers,
red onion, parmesan, spicy walnuts and
balsamic vinaigrette *Starter 7.50 Entree 11.00*

CAESAR SALAD

romaine, garlic sourdough croutons, parmesan
crisp and Caesar dressing (anchovies available
upon request) *Starter 7.50 Entree 11.00*

WEDGE SALAD

iceberg, applewood smoked
bacon, grape tomatoes and blue
cheese dressing *Starter 8.50 Entree 13.00*

add to any House, Caesar, or Wedge salad:

rotisserie chicken 4.00

grilled salmon 8.00

grilled shrimp 9.00

filet mignon 8.00

SPINACH SALAD

baby spinach, rotisserie chicken, applewood
smoked bacon, apples, red grapes, nuts, eggs,
manchego cheese and walnut-bacon dressing 13.00

THAI CHICKEN SALAD

mixed greens, grilled chicken breast, carrots,
tortilla strips, tossed in honey-lime vinaigrette,
topped with cilantro and spicy peanut sauce 13.00

ROTISSERIE CHICKEN CHOPPED SALAD

mixed greens, rotisserie chicken, cornbread
croutons, grape tomatoes, applewood smoked
bacon, golden raisins, sweet corn and honey-lime
vinaigrette (blue cheese crumbles
available upon request.) 14.00

GRILLED STEAK SALAD

mixed greens, sliced steak, peppers,
grape tomatoes, blue cheese and
balsamic vinaigrette 16.50

STARTER PLATTERS

BUFFALO SHRIMP

twenty jumbo shrimp 54.00

SEARED AHI TUNA*

one pound of our signature tuna appetizer 52.00

REDSTONE TAPAS PLATTER*

buffalo shrimp, mini burgers, seared Ahi tuna and grilled chicken wings 51.00

An 18% gratuity will be added to all parties of 10 or more

SEAFOOD

SIMPLE GRILLED FISH

with basmati rice pilaf, seasonal vegetables, chef's salsa and grilled citrus
ask your server for today's selections

DAILY CATCH *MKT*

SEASONAL SALMON *MKT*

SEA BASS *MKT*

PAN SEARED SEA BASS

brandy-garlic crust, stir fried vegetables with Asian sesame vinaigrette and basmati rice pilaf 32.00

WASABI CRUSTED TUNA*

basmati rice pilaf, Asian vegetables, toasted sesame seeds and wasabi aioli 30.00

STEAKS

Our meats are hand trimmed and aged 28 days.

*Served with your choice of
garlic mashed or loaded baked potato and seasonal vegetables.*

SIGNATURE FILET* 38.00

NEW YORK STRIP* 37.00

RIBEYE* 38.00

PRIME RIB*

12 OUNCE 27.00

16 OUNCE 31.00

*Steaks can be prepared with your choice of Bearnaise sauce,
blue cheese or horseradish crust.*

REDSTONE CLASSICS

CLASSIC ROTISSERIE CHICKEN

garlic mashed potatoes, grilled asparagus and chicken au jus 18.50

BACKYARD BARBECUE CHICKEN

basted with barbecue sauce, French fries and coleslaw 18.50

BABY BACK RIBS

slow cooked, wood fired and basted with barbecue sauce,
French fries and coleslaw *Half Rack 16.00 Full Rack 25.50*

BARBECUE RIBS AND CHICKEN COMBO

French fries and coleslaw 24.00

BARBECUE PORK TENDERLOIN

raspberry barbecue sauce, mashed sweet potatoes,
seasonal vegetables and grilled red onions 24.50

BRAISED BEEF SHORT RIB

garlic mashed potatoes, root vegetables & natural jus 26.00

GRILLED MEATLOAF

barbecue basted or mushroom Marsala sauce with
seasonal vegetables and garlic mashed potatoes 17.50

NOTE: Smoked rotisserie cooking may impart a slight pink color.

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BURGERS AND SANDWICHES

All burgers are available with your choice of American, Cheddar, Blue cheese, Monterey Jack or Gruyere.

Served with your choice of coleslaw, French fries, garlic mashed potatoes or baked beans.

ORIGINAL BURGER*

shredded lettuce, tomato, mustard, mayonnaise and homemade pickles 12.00

REDSTONE BURGER*

cheddar, applewood smoked bacon and barbecue sauce 13.00

SALMON BURGER

shredded lettuce, crumbled feta, tomato, onion, homemade pickles with tarragon mayonnaise 16.00

TURKEY BURGER

freshly ground, served with shredded lettuce, tomato and chipotle aioli 12.50

GRILLED STEAK SANDWICH

sliced tenderloin, arugula, crispy onion rings, white cheddar sauce on French roll 16.50

ROTISSERIE TURKEY SANDWICH

buttermilk marinated turkey, lettuce, tomato, cheddar on multi-grain bread with basil aioli 13.00

SOUP

FRENCH ONION Monday 6.00

CHICKEN TORTILLA Tuesday 6.00

TOMATO BASIL Wednesday 6.00

WILD MUSHROOM
WITH BRANDY CREAM Thursday 6.00

SHRIMP AND
SWEET CORN CHOWDER Friday 7.00

LOBSTER BISQUE Saturday 8.00

CHICKEN NOODLE Daily 6.00

SIDES

GARLIC MASHED POTATOES 5.50

LOADED IDAHO
BAKED POTATO 6.50

MASHED SWEET POTATOES 5.50

GARLIC PARMESAN
WEDGE POTATOES 5.50

BASMATI RICE PILAF 5.50

LODGE CORNBREAD WEDGE 4.00

MAC AND CHEESE 5.50

ROSEMARY WILD MUSHROOMS 7.50

SEASONAL VEGETABLES 7.50

GRILLED ASPARAGUS
WITH BEARNAISE 7.50

TRUFFLED
ROOT VEGETABLES 7.50

DESSERT

STONE'S CHOCOLATE CAKE
chocolate frosting and vanilla ice cream 9.00

BANANA CREAM PIE
toasted nut crust, banana custard,
fresh bananas and whipped cream 9.00

KEY LIME PIE
almond and graham cracker crust 9.00

WARM CHOCOLATE CHIP
COOKIE SUNDAE
vanilla ice cream, candied pecans and whipped
cream served with chocolate fudge sauce 9.00

CARROT CAKE
toasted pecans & caramel sauce 9.00

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* Indicates food items that are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase your risk for foodborne illnesses.