

STARTERS

BUFFALO JUMBO SHRIMP

buffalo sauce and blue cheese dressing
half order 13.00 full order 19.00

BAKED CRAB DIP

jumbo lump crab meat, Old Bay horseradish cream sauce, seasoned artichokes served with lemon sea salt crusted flatbread chips 16.00

GRILLED CHICKEN WINGS

wood roasted wings with a choice of preparation; buffalo, ranch or barbecue 12.50

PARMESAN SHRIMP & CALAMARI

shrimp and calamari, parmesan gremolata, lemon wheels and house made marinara sauce 15.50

JERK CHICKEN FONDUE

spicy, grilled, jerk-marinated chicken, sourdough croutons, apples, grapes and smoked gouda fondue 15.50

add any of the following:

extra grilled jerk chicken 6.00

grilled steak 9.00

extra croutons 2.00

MEATBALL SLIDERS

pork and beef meatballs, spicy red sauce, provolone cheese and pepper mix 13.50

LODGE CORNBREAD

with maple butter 12.00

wedge 5.00

WOOD FIRED FLATBREAD

BBQ CHICKEN

grilled red onion, rotisserie chicken, mozzarella, smoked gouda and cilantro 15.00

MARGHERITA

basil pesto, tomatoes, mozzarella, balsamic glaze and basil 14.00

PEPPERONI

wood fired pepperoni with pepperoncini, mozzarella over a Tuscan red sauce topped with basil 15.00

SALADS

HOUSE

mixed greens, grape tomatoes, carrots, cucumbers, red onion, parmesan, spicy walnuts and balsamic vinaigrette *Starter* 8.50

CAESAR

romaine, garlic sourdough croutons, parmesan crisp and Caesar dressing (anchovies available upon request) *Starter* 8.50

SMOKEHOUSE STEAK COBB

mixed greens, steak medallions, applewood smoked bacon, grilled asparagus, sweet corn, red onion, grape tomatoes, shredded gouda and smoked onion ranch 18.00

THAI CHICKEN

mixed greens, grilled chicken breast, carrots, jicama, crispy tortilla strips, honey-lime vinaigrette, cilantro and spicy peanut sauce 15.00

ROTISSERIE CHICKEN CHOPPED

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.) 17.00

add to any salad:
rotisserie chicken 6.00
grilled steak 9.00
pan seared crab cake 12.00
lodge cornbread wedge 5.00

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

Before placing your order, please inform our staff if a person in your party has a food allergy.

** An automatic 15% gratuity will be added to all parties of 8 or more

*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.

SEAFOOD

At Redstone American Grill, we are proud to provide sustainable seafood products that are sourced from suppliers and fisheries that are committed to maintaining seafood populations without harming the environment.

SIMPLE GRILLED FISH

Basmati rice pilaf, seasonal vegetables, chef's salsa and grilled citrus.
Choice of lemon garlic oil or cajun spice.

SALMON 31.00

RAINBOW TROUT 31.00

FRESH CATCH MKT

CEDAR PLANK SALMON

wood fired salmon, lemon garlic oil, roasted red potatoes, asparagus and lemon garlic aioli 32.00

GRILLED RAINBOW TROUT

seared risotto cake, roasted red peppers, asparagus, fresh corn, grilled balsamic onions and a lemon chive beurre blanc 32.00

CRAB CAKES

jumbo lump crab cakes, tomato corn salad, Sriracha aioli and Old Bay fries 34.00

WOOD FIRED BBQ SALMON

garlic mashed potatoes and seasonal vegetables 31.00

STEAKS

Our meats are hand trimmed and aged 28 days.

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

10oz SIGNATURE FILET*

44.00

14oz PRIME RIB*

35.00

WOOD FIRED CAJUN RIBEYE*

seasonal vegetables, balsamic grilled onions, garlic mashed potatoes and beef au jus 41.00

Add

oscar style 8.00

pan seared crab cake 12.00

Steaks can be prepared with your choice of bearnaise sauce or blue cheese crust.

REDSTONE CLASSICS

ROTISSERIE CHICKEN

classic style or barbecue basted with garlic mashed potatoes and grilled asparagus 20.50

BABY BACK RIBS

slow cooked, wood fired and barbecue basted with French fries and coleslaw

Half Rack 18.00 Full Rack 29.00

BARBECUE RIBS AND CHICKEN COMBO

French fries and coleslaw 29.00

GRILLED MEATLOAF

barbecue basted with seasonal vegetables and garlic mashed potatoes 19.00

SPAGHETTI & MEATBALLS

house made meatballs of ground pork and beef served over spaghetti in a spicy red sauce. Topped with Grana Padana and served with garlic bread 22.50

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BURGERS AND SANDWICHES

All burgers are available with your choice of American, Cheddar, Blue cheese, Jack or Swiss. Served with your choice of coleslaw, French fries, garlic mashed potatoes or baked beans.

SRIRACHA BBQ SALMON TACOS

marinated salmon, soft corn tortillas, greens, jicama slaw and house salsa 16.00

REDSTONE BURGER*

certified Black Angus, cheddar, applewood smoked bacon and barbecue sauce 15.00

GENERAL TSO TURKEY BURGER

seasoned ground turkey, glazed with sweet and spicy General Tso sauce, broccoli slaw and grilled red onions 14.50

CRAB CAKE SANDWICH

jumbo lump crab cake served on a toasted bun with arugula, tomato corn salad, sriracha aioli & Old Bay crab fries 18.00

SIGNATURE PRIME DIP SANDWICH

sliced prime rib, horseradish mayo, Swiss, crispy onion strings and French onion au jus 17.50

CRISPY BUFFALO CHICKEN SANDWICH

batter fried chicken in a Buffalo sauce with lettuce, tomato and topped with blue cheese 16.50

ROTISSERIE TURKEY SANDWICH

butter milk marinated turkey, lettuce, tomato and cheddar on multi-grain bread with basil aioli 14.50

SOUP

SHRIMP AND SWEET CORN CHOWDER

8.00

CHEF'S CHOICE

7.00

SIDES

GARLIC MASHED POTATOES

6.50

LOADED IDAHO BAKED POTATO

7.50

BASMATI RICE PILAF

6.00

LODGE CORNBREAD WEDGE

5.00

MAC AND CHEESE

8.00

SEASONAL VEGETABLES

8.00

GRILLED ASPARAGUS WITH BEARNAISE

9.00

ROASTED RED POTATOES

6.50

DESSERT

BROWNIE STACK

double fudge brownies layered with vanilla ice cream, chocolate espresso sauce topped with whipped cream. 10.00

KEY LIME PIE

almond and graham cracker crust 9.50

WARM CHOCOLATE CHIP COOKIE SUNDAE

vanilla ice cream, candied pecans, whipped cream and chocolate fudge sauce 10.00

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