

STARTERS

BUFFALO JUMBO SHRIMP

buffalo sauce and blue cheese dressing
half order 12.50 full order 18.00

BAKED CRAB DIP

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

SEARED AHI TUNA*

sesame seed and black pepper crusted sushi grade tuna, Asian slaw, wasabi and soy-lime sauce (served rare and chilled) 17.00

LODGE CORNBREAD

with maple butter 11.00
wedge 5.00

GRILLED CHICKEN WINGS

wood roasted wings with a choice of preparation; buffalo, ranch or barbecue 13.00

PARMESAN SHRIMP & CALAMARI

shrimp and calamari, parmesan gremolata, tossed in a spicy pepper mix with lemon garlic aioli 14.50

JERK CHICKEN FONDUE

spicy, grilled, jerk-marinated chicken, sourdough croutons, apples, grapes and smoked gouda fondue 15.00

add any of the following:

extra grilled jerk chicken 5.00

grilled steak 8.00

extra croutons 2.00

STARTER PLATTERS

BUFFALO SHRIMP

Twenty jumbo buffalo shrimp with blue cheese dressing 72.00

REDSTONE TAPAS

Buffalo shrimp, CBA sliders, seared Ahi tuna and grilled chicken wings 64.00

GRILLED WING TRIO

Grilled ranch, Jamaican jerk and buffalo with blue cheese, chipotle ranch and gouda cheese sauce 39.00

WOOD FIRED FLATBREAD

BBQ CHICKEN

grilled red onion, rotisserie chicken, mozzarella, smoked gouda and cilantro 13.50

ROTISSERIE CHICKEN

rotisserie chicken, oven roasted tomatoes, mozzarella, grilled mushrooms, truffle oil and fresh basil 13.50

MARGHERITA

basil pesto, tomatoes, mozzarella, balsamic glaze and basil 12.50

FIG & PROSCIUTTO

prosciutto, grilled onions, asparagus, fig jam, mozzarella, goat cheese and balsamic glaze 13.00

SALADS

HOUSE

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

REDSTONE WEDGE

iceberg, applewood smoked bacon, grape tomatoes and blue cheese dressing Starter 9.00

CAESAR

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

BRUSSELS SPROUTS & KALE SALAD

shaved Brussels sprouts, curly kale, rotisserie turkey, julienne Granny Smith apples, raisins, pecans, whole grain mustard vinaigrette, topped with goat cheese crumbles 15.00

add to any salad:
rotisserie chicken 5.00
grilled steak 8.00

SMOKEHOUSE STEAK COBB

mixed greens, steak medallions, applewood smoked bacon, grilled asparagus, sweet corn, red onion, grape tomatoes, shredded gouda and smoked onion ranch 16.50

THAI CHICKEN

mixed greens, grilled chicken breast, carrots, jicama, crispy tortilla strips, honey-lime vinaigrette, cilantro and spicy peanut sauce 14.00

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.) 15.50

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.

*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

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

WALLEYE 30.00

SALMON 30.00

SEA BASS 36.00

FRESH CATCH MKT

CEDAR PLANK SALMON

wood fired salmon, lemon garlic oil, roasted red potatoes, asparagus and lemon garlic aioli 31.00

PAN SEARED CHILEAN SEA BASS

brandy-garlic crust, stir fried vegetables with Asian sesame vinaigrette and basmati rice 38.00

CRAB CAKES

jumbo lump crab cakes, tomato corn salad, Sriracha aioli and Old Bay fries 29.00

PARMESAN CRUSTED WALLEYE

garlic mashed potatoes, grilled asparagus, tomato marmalade and caper beurre blanc 32.00

STEAKS

Our meats are hand trimmed and aged 28 days.

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

14oz PRIME RIB*

33.00

16oz BONE IN RIBEYE*

40.00

10oz SIGNATURE FILET*

42.00

WOOD FIRED CAJUN RIBEYE*

seasonal vegetables, balsamic grilled onions, garlic mashed potatoes and beef au jus 42.00

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

Add

oscar style 9.00

pan seared crab cake 12.00

grilled mushrooms 7.00

Jameson Au Poivre 6.00

REDSTONE CLASSICS

ROTISSERIE CHICKEN

classic style or barbecue basted with garlic mashed potatoes and grilled asparagus 20.00

BABY BACK RIBS

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

Half Rack 17.50 Full Rack 28.50

BARBECUE RIBS AND CHICKEN COMBO

French fries and coleslaw 28.50

GRILLED MEATLOAF

barbecue basted or mushroom Marsala sauce with seasonal vegetables and garlic mashed potatoes 19.00

BRAISED SHORT RIB

slow braised short ribs, roasted red potatoes, asparagus, short rib jus and garlic butter 28.00

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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.

SHORT RIB BURGER*

certified Black Angus, braised short rib, Swiss and baby arugula on a brioche bun 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

SIGNATURE PRIME DIP SANDWICH

sliced prime rib, horseradish mayo, Swiss, crispy onion strings and French onion au jus 16.50

SALMON BURGER

shredded lettuce, tomato, onion, tarragon aioli and homemade pickles 16.00

ROTISSERIE TURKEY SANDWICH

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

SOUP

FRENCH ONION

MONDAY 6.50

CHICKEN TORTILLA

TUESDAY 6.50

TOMATO BISQUE

WEDNESDAY 6.50

WILD MUSHROOM WITH BRANDY CREAM

THURSDAY 6.50

SHRIMP AND SWEET CORN CHOWDER

FRIDAY 8.50

LOBSTER BISQUE

SATURDAY/SUNDAY 9.50

CHICKEN NOODLE

DAILY 6.50

SIDES

GARLIC MASHED POTATOES

6.00

LOADED IDAHO BAKED POTATO

6.50

RICE PILAF

5.50

LODGE CORNBREAD WEDGE

5.00

MAC AND CHEESE

7.00

GRILLED MUSHROOMS

7.00

SEASONAL VEGETABLES

7.50

GRILLED ASPARAGUS WITH BEARNAISE

7.50

ROASTED RED POTATOES

5.00

SAUTÉED BRUSSELS SPROUTS

6.50

DESSERT

STONE'S CHOCOLATE CAKE

chocolate frosting, vanilla ice cream, whipped cream and chocolate fudge sauce 10.00

BANANA CREAM PIE

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

KEY LIME PIE

almond and graham cracker crust 9.50

WARM CHOCOLATE CHIP COOKIE SUNDAE

vanilla ice cream, candied pecans, whipped cream and chocolate fudge sauce 9.50

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