

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

WOOD FIRED FLATBREAD

BBQ CHICKEN

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

FIG & PROSCIUTTO

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

ROTISSERIE CHICKEN

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

MARGHERITA

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

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

ADD TO ANY SALAD:

rotisserie chicken 5.00

grilled steak 8.00

pan seared crab cake 12.00

wedge cornbread 5.00

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

THAI CHICKEN

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

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

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

SOUPS

FRENCH ONION

Monday 6.50

CHICKEN TORTILLA

Tuesday 6.50

TOMATO BISQUE

Wednesday 6.50

WILD MUSHROOM W/ BRANDY CREAM

Thursday 6.50

SHRIMP AND SWEET CORN CHOWDER

Friday 8.50

LOBSTER BISQUE

Saturday/Sunday 9.50

CHICKEN NOODLE

Daily 6.50

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.

ENTREES

SIMPLE GRILLED FISH

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

Walleye 19.00 Salmon 22.00

Fresh Catch *MKT*

BABY BACK RIBS

slow cooked, wood fired and basted with barbecue sauce, French fries and coleslaw *Half Rack 17.50 Full Rack 28.50*

ROTISSERIE CHICKEN

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

GRILLED MEATLOAF

barbecue basted or mushroom Marsala sauce with seasonal vegetables and garlic mashed potatoes 14.00

BURGERS

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.

ORIGINAL*

certified Black Angus, shredded lettuce, tomato, mustard, mayonnaise and homemade pickles 14.00

REDSTONE*

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

SALMON

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

SHORT RIB BURGER*

certified Black Angus, braised short rib, Swiss and baby arugula on a brioche bun 16.00

GENERAL TSO TURKEY

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

SANDWICHES

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

SIGNATURE PRIME DIP

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

ROTISSERIE TURKEY

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

PARMESAN CRUSTED WALLEYE

lettuce, tomato, pickles, red onion and tartar sauce 16.50

CRAB CAKE

jumbo lump crab cake, arugula, tomato corn salad, Sriracha aioli and Old Bay fries 17.00

PULLED PORK

slow roasted pulled pork, cheddar, coleslaw, homemade pickles, crispy onions strings and barbecue sauce 15.00

ROTISSERIE CHICKEN

arugula, smoked tomato aioli and Jack on a French roll with chicken au jus 14.00

SIDES

HOMEMADE PICKLES 3.50

BAKED BEANS 4.00

COLESLAW 4.00

FRENCH FRIES 4.50

GARLIC MASHED POTATOES 6.00

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

WARM CHOCOLATE CHIP COOKIE SUNDAE

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

KEY LIME PIE

almond and graham cracker crust 9.50

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