

DINNER SPECIALS

TODAY'S FRESH FISH*

Alaskan Sockeye Salmon

WOOD FIRED MUSSELS

Prince Edward Island mussels tossed in white wine, clam broth, garlic, basil, crushed red pepper flakes and garlic bread 18

HARVEST SALAD

Granny Smith apples, dried cranberries, red onions, spicy walnuts, crispy sweet potatoes, and maple mustard vinaigrette 15

Created by Chef Kelly Wilson ~ Bridgewater, NJ

CHICKEN ARRABBIATA

spicy tomato sauce, breaded chicken breast, rigatoni, Grana Padano and fresh basil 18

RIO GRANDE RIBEYE*

spicy serrano pepper corn
and blue cheese fries 34

GRILLED ALASKAN SOCKEYE SALMON RATATOUILLE

woodfired, classic roasted vegetable ratatouille, basil oil and balsamic reduction 32

COCONUT CREAM PIE

toasted coconut crust, coconut custard and whipped cream topped with toasted coconut flakes 9

Created by Chef Ross Heier ~ Minnetonka, MN

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.

*INDICATES FOOD ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.