



LUNCH 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

CHICKEN GOUDA SALAD SANDWICH

smoked gouda chicken salad, toasted oatmeal crusted wheat bread, seasoned curly kale, vine ripe sliced tomatoes and roasted potato salad 14

Created by Chef Ahmed Whittaker ~ Eden Prairie, MN

SEA BASS TACOS

ancho chili seared Sea Bass, chimichurri guacamole, jicama salad, brussels sprouts slaw, flour tortilla served with warm tortilla strips 19 *(Limited Quantity)*

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.