

DINNER SPECIALS

TODAY'S FRESH FISH*

Halibut

SMOKED SALMON FLATBREAD

oven roasted tomatoes, house smoked salmon, shallot cream cheese, asparagus and feta cheese 13

PEPPERED AHI CUCUMBER SALAD

seared ahi tuna, cucumber "noodles", cilantro lime dressing, sweet vinegar, pickled ginger, avocado and cilantro 16.50

Created by Chef Ross Heier ~ Minnetonka, MN

WILD MUSHROOM ORECCHIETTE

pomodoro sauce, wild mushrooms, rotisserie chicken, Grana Padano, herbs and garlic bread 18

COCONUT CRUSTED HALIBUT*

coconut rice pilaf, chilled honey lime julienned vegetables, light ginger lime cream sauce 33

PRIME FLAT IRON STEAK

parmesan truffle fries, balsamic dressed watercress and béarnaise 22

BROWNIE STACK

double fudge brownies layered with vanilla ice cream, chocolate espresso sauce, whipped cream and brownie crumbles 10

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.