

DINNER SPECIALS

TODAY'S FRESH FISH*

Mahi Mahi

SCALLOPS CEVICHE

coconut milk poached, red onions, fresh lime, serrano peppers, cilantro and topped with toasted coconut and served with tortilla chips & lime 16

Created by Chef Jose Morales - Plymouth Meeting, PA

WATERMELON FETA SALAD

fresh watermelon, honey-lime dressing, mint, Feta cheese and watercress topped with a drizzle of balsamic glaze 13

PARMESAN FETTUCCHINI

fresh fettuccini, grilled chicken, garlic, oregano, grape tomatoes, parmesan broth, spinach, pine nuts, Grana Padano and garlic bread 18

GRILLED CAJUN MAHI MAHI*

black beans, corn, peppers, avocado – poblano salsa, lime sour cream and grilled lime 30

CAJUN ROTISSERIE CHICKEN

balsamic onions, spicy chorizo orzo, jalapeno corn cake with sweet corn gravy 20

Created by Chef Ross Heier - Minnetonka, MN

CHOCOLATE TRIO AND NUTELLA TRUFFLES

trio of nutella truffles, salted caramel ice cream and caramel sauce 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.