

DINNER **SPECIALS**

TODAY'S FRESH FISH*

Alaskan Sockeye Salmon

CHARRED PEPPERONI FLAT

basil pesto, charred pepperoni, oven dried tomatoes, pepperoncini, mozzarella and fresh basil 14

CHICKEN GOUDA SALAD

rotisserie chicken, gouda cheese, herb vinaigrette, fresh fruit and banana bread 16

SHRIMP SCAMPI*

linguini, garlic, tomatoes, oregano, lemon thyme beurre blanc, chili flakes, Grana Padano and garlic bread 24

BANG BANG PORK

sesame seed crusted wood fired grilled pork tenderloin, sweet and spicy bang bang sauce, broccoli stir fry vegetables and wasabi mashed potatoes 26

Created by Sous Chef Juan Carlos Salinas ~ Maple Grove, MN

GRILLED ALASKAN SOCKEYE SALMON RATATOUILLE

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

WARM BERRIES CRISP

fresh berries in warm berry coulis with oatmeal cookies and vanilla ice cream 14

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.