

# **DINNER** **SPECIALS**

## **TODAY'S FRESH FISH\***

Wild Copper River Sockeye Salmon

## **CHICKEN CAESAR FLATBREAD**

classic Caesar dressing, wood fired chicken, mozzarella cheese topped with romaine greens and aged Parmesan cheese crisps 13

*Created by Sous Chef Victor Campos ~ Eden Prairie, MN*

## **BEET & GOAT CHEESE SALAD**

trio of beets, goat cheese, arugula, toasted almonds and orange vinaigrette 14

## **CHICKEN ORECCHIETTE**

sautéed with cherry peppers and spinach in a creamy white wine cauliflower sauce topped with crispy pancetta 18

## **BARBECUE PORK TENDERLOIN**

raspberry barbecue sauce, mashed sweet potatoes, seasonal vegetables & grilled red onions 26

## **WILD COPPER RIVER SOCKEYE PESTO SALMON**

peapod pesto crusted salmon, red pepper and roasted potatoes, seasoned arugula, crumbled Feta, and pesto oil 32

*Created by Sous Chef Jeremy Meyer ~ Eden Prairie, MN*

## **WARM BERRIES CRISP**

fresh berries in warm berry coulis with oatmeal cookies and Sebastian Joe's 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