

DINNER **SPECIALS**

TODAY'S FRESH FISH*

Alaskan Sockeye Salmon

HAWAIIAN FLATBREAD

basil pesto, Canadian bacon, oven dried tomatoes,
pineapple salsa, smoked gouda and mozzarella 13

GREEK SALAD

vine ripe tomatoes, Kalamata olives, cucumbers,
yellow peppers, red onions, Greek vinaigrette
and Feta cheese 13

CHICKEN FETTUCCHINI ALFREDO

mushrooms, fresh oregano, Grana Padano
and garlic bread 19

CHICKEN MARSALA

pan seared chicken paillard, garlic mashed
potatoes, roasted root vegetables and sweet
mushroom marsala sauce 20

BANG BANG ALASKAN SOCKEYE SALMON

pan seared salmon finished with sweet & spicy bang
bang sauce, Bok choy stir fry vegetables and soba
noodles tossed in peanut sauce 32

*Created by Chef Kevin Pazandak & Sous Chef Juan Carlos Salinas ~
Maple Grove, MN*

CARROT CAKE

toasted pecans 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.