



LUNCH SPECIALS

TODAY'S FRESH FISH*

Swordfish

STEAMED MUSSELS IN TOMATO BEER BROTH

Prince Edward Island mussels in tomato beer broth,
fresh garlic, herbs, tomatoes and garlic bread 17

CHICKEN GOUDA SALAD

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

SHRIMP & MUSSELS LINGUINI

oven roasted garlic shrimp, PEI mussels, blistered
grape tomatoes and lemon herb clam sauce 26

ITALIAN ROAST PORK

slow roasted in a garlic au jus served on a toasted
French baguette with garlic spinach, melted
provolone side of hot peppers and choice of side 13

SEA BASS TACOS

ancho chili seared Sea Bass, chimichurri guacamole,
jicama salad, brussels sprouts slaw, flour tortilla
served with warm tortilla strips 19 *(Limited Quantity)*

PANNA COTTA

coconut cream served with fresh passion fruit,
whipped cream and a lemon cookie 9

Created by Chef Kevin Pazandak - Maple Grove, MN

*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.