

DINNER SPECIALS

TODAY'S FRESH FISH*

Swordfish

AHI TUNA TARTARE

sushi grade Ahi tuna, ponzu sauce, European cucumbers, sesame won ton crisps, Sriracha aioli and micro cilantro 14

GREEK SALAD

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

STRAW & HAY

fresh spinach and egg linguini, white wine cream sauce, peas, Cure 81 ham, prosciutto, Grana Padano and ciabatta garlic bread 18

Created by Chef Ahmed Whittaker ~ Eden Prairie, MN

TERIYAKI FLANK STEAK

baby Bok choy stir fry, warm Asian potato salad, drizzled with Teriyaki glaze 26

Created by Chef Pedro Lugo ~ Plymouth Meeting, PA

SALMON VERONICA*

grilled salmon served with basmati rice pilaf, garlic, cremini mushrooms, cherry tomatoes, roasted red peppers, and spinach with a lemon beurre blanc 30

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.