



LUNCH SPECIALS

TODAY'S FRESH FISH*

Sockeye Salmon

HONEY CIDER BACON BRUSSELS SPROUTS

brussels sprouts, pure honey, Applewood smoked
bacon, cider vinegar, Sriracha aioli 12.50

Created by Sous Chef Jeremy Meyer ~ Eden Prairie, MN

JERK TUNA SKEWERS

wood fire grilled tuna marinated in jerk seasoning,
fresh pineapple, jalapeno, chipotle lime puree,
watercress, grilled lime, scallions 16

CHICKEN SALAD STUFFED AVOCADOS

smoked gouda chicken salad, grilled avocados, red
pepper aioli, romaine leaves, parmesan vinaigrette,
red pepper confetti 16

Created by Chef Ross Heier ~ Minnetonka, MN

CHICKEN PESTO PASTA

roasted pulled chicken, orecchiette pasta, basil pesto,
sautéed oven dried tomatoes, fresh tomatoes 18

ROSEMARY CHICKEN BURGER

fresh lean ground chicken, cranberries, walnuts,
Brie cheese, spinach leaves, cracked black pepper
sesame bun with choice of side 14.50

Created by Chef Ahmed Whittaker ~ Eden Prairie, MN

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

vanilla yogurt panna cotta, brandied mixed berry
sauce, whipped cream, mint sprig 10

Created by Sous Chef Jose Morales ~ Plymouth Meeting, PA

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.