

DINNER **SPECIALS**

TODAY'S FRESH FISH*

Stone Bass

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 PESTO PASTA

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

LAMB RACK

pomegranate balsamic marinated lamb rack
wood fired, roasted red potatoes, asparagus 39

GRILLED STONE BASS*

mushroom, asparagus, corn, baby arugula, lemon
chive beurre blanc 29

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.