

# **DINNER** **SPECIALS**

## **TODAY'S FRESH FISH\***

Tilapia

## **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

## **LEMON CRUSTED TILAPIA\***

couscous and quinoa blend, tomatoes, wood fired  
asparagus, blood orange hollandaise 26

## **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