

# LUNCH 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 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