

## STARTERS

### BUFFALO JUMBO SHRIMP

buffalo sauce and blue cheese dressing  
half order 13.00 full order 18.00

### BAKED CRAB DIP

jumbo lump crab meat, Old Bay horseradish cream sauce, seasoned artichokes served with lemon sea salt crusted flatbread chips 16.00

### SEARED AHI TUNA\*

sesame seed and black pepper crusted sushi grade tuna, Asian slaw, wasabi and soy-lime sauce (served rare and chilled) 17.00

### LODGE CORNBREAD

with maple butter 14.00  
wedge 5.00

### GRILLED CHICKEN WINGS

wood roasted wings with a choice of preparation; buffalo, ranch or barbecue 13.50

### PARMESAN SHRIMP & CALAMARI

shrimp and calamari, parmesan gremolata, tossed in a spicy pepper mix with lemon garlic aioli 15.00

### JERK CHICKEN FONDUE

spicy, grilled, jerk-marinated chicken, sourdough croutons, apples, grapes and smoked gouda fondue 15.00

add any of the following:

extra grilled jerk chicken 5.00

grilled steak 8.00

extra croutons 2.00

## STARTER PLATTERS

### BUFFALO SHRIMP

Twenty jumbo buffalo shrimp with blue cheese dressing 72.00

### REDSTONE TAPAS

Buffalo shrimp, CBA sliders, seared Ahi tuna and grilled chicken wings 64.00

### GRILLED WING TRIO

Grilled ranch, Jamaican jerk and buffalo with blue cheese, chipotle ranch and gouda cheese sauce 39.00

## WOOD FIRED FLATBREAD

### BBQ CHICKEN

grilled red onion, rotisserie chicken, mozzarella, smoked gouda and cilantro 13.50

### ROTISSERIE CHICKEN

rotisserie chicken, oven roasted tomatoes, mozzarella, grilled mushrooms, truffle oil and fresh basil 13.50

### MARGHERITA

basil pesto, tomatoes, mozzarella, balsamic glaze and basil 13.00

### FIG & PROSCIUTTO

prosciutto, grilled onions, asparagus, fig jam, mozzarella, goat cheese and balsamic glaze 13.50

## SALADS

### HOUSE

mixed greens, grape tomatoes, carrots, cucumbers, red onion, parmesan, spicy walnuts and balsamic vinaigrette Starter 9.00

### REDSTONE WEDGE

iceberg, applewood smoked bacon, grape tomatoes and blue cheese dressing Starter 9.00

### CAESAR

romaine, garlic sourdough croutons, parmesan crisp and Caesar dressing (anchovies available upon request) Starter 9.00

### BRUSSELS SPROUTS & KALE SALAD

shaved Brussels sprouts, curly kale, rotisserie turkey, julienne Granny Smith apples, raisins, pecans, whole grain mustard vinaigrette, topped with goat cheese crumbles 15.50

add to any salad:  
rotisserie chicken 5.00  
grilled steak 8.00

### SMOKEHOUSE STEAK COBB

mixed greens, steak medallions, applewood smoked bacon, grilled asparagus, sweet corn, red onion, grape tomatoes, shredded gouda and smoked onion ranch 17.00

### THAI CHICKEN

mixed greens, grilled chicken breast, carrots, jicama, crispy tortilla strips, honey-lime vinaigrette, cilantro and spicy peanut sauce 14.50

### ROTISSERIE CHICKEN CHOPPED

mixed greens, rotisserie chicken, cornbread croutons, grape tomatoes, applewood smoked bacon, golden raisins, sweet corn and honey-lime vinaigrette (blue cheese crumbles available upon request.) 16.50

pan seared crab cake 12.00  
lodge cornbread wedge 5.00

*NOTE: Smoked rotisserie cooking may impart a slight pink color.*

\*\* An automatic 15% gratuity will be added to all parties of 8 or more  
Before placing your order, please inform our staff if a person in your party has a food allergy.

\*Indicates food items that are cooked to order or served raw.  
Consuming raw or undercooked meat, seafood or eggs may increase your risk for foodborne illnesses.

## SEAFOOD

*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.*

### SIMPLE GRILLED FISH

rice pilaf, seasonal vegetables, chef's salsa and grilled citrus. Choice of lemon garlic oil or cajun spice.

**WALLEYE** 30.00

**SALMON** 31.00

**SEA BASS** 36.00

**FRESH CATCH** MKT

### CEDAR PLANK SALMON

wood fired salmon, lemon garlic oil, roasted red potatoes, asparagus and lemon garlic aioli 32.00

### PAN SEARED CHILEAN SEA BASS

brandy-garlic crust, stir fried vegetables with Asian sesame vinaigrette and basmati rice 38.00

### CRAB CAKES

jumbo lump crab cakes, tomato corn salad, Sriracha aioli and Old Bay fries 29.00

### PARMESAN CRUSTED WALLEYE

garlic mashed potatoes, grilled asparagus, tomato marmalade and caper beurre blanc 32.00

## STEAKS

*Our meats are hand trimmed and aged 28 days.*

*Served with your choice of garlic mashed or loaded baked potato and seasonal vegetables.*

**14oz PRIME RIB\***

33.00

**16oz BONE IN RIBEYE\***

40.00

**10oz SIGNATURE FILET\***

42.00

### WOOD FIRED CAJUN RIBEYE\*

seasonal vegetables, balsamic grilled onions, garlic mashed potatoes and beef au jus 42.00

*Steaks can be prepared with your choice of bearnaise sauce or blue cheese crust.*

*Add*

*oscar style 9.00*

*pan seared crab cake 12.00*

*grilled mushrooms 7.00*

*Jameson Au Poivre 6.00*

## REDSTONE CLASSICS

### ROTISSERIE CHICKEN

classic style or barbecue basted with garlic mashed potatoes and grilled asparagus 21.00

### BABY BACK RIBS

slow cooked, wood fired and barbecue basted with French fries and coleslaw

Half Rack 17.50 Full Rack 28.50

### BARBECUE RIBS AND CHICKEN COMBO

French fries and coleslaw 29.50

### GRILLED MEATLOAF

barbecue basted or mushroom Marsala sauce with seasonal vegetables and garlic mashed potatoes 21.00

### BRAISED SHORT RIB

slow braised short ribs, roasted red potatoes, asparagus, short rib jus and garlic butter 28.00

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## BURGERS AND SANDWICHES

*All burgers are available with your choice of American, Cheddar, Blue cheese, Jack or Swiss. Served with your choice of coleslaw, French fries, garlic mashed potatoes or baked beans.*

### SHORT RIB BURGER\*

certified Black Angus, braised short rib, Swiss and baby arugula on a brioche bun 16.50

### REDSTONE BURGER\*

certified Black Angus, cheddar, applewood smoked bacon and barbecue sauce 16.00

### GENERAL TSO TURKEY BURGER

seasoned ground turkey, glazed with sweet and spicy General Tso sauce, broccoli slaw and grilled red onions 14.50

### SIGNATURE PRIME DIP SANDWICH

sliced prime rib, horseradish mayo, Swiss, crispy onion strings and French onion au jus 17.00

### SALMON BURGER

shredded lettuce, tomato, onion, tarragon aioli and homemade pickles 16.00

### ROTISSERIE TURKEY SANDWICH

buttermilk marinated turkey, lettuce, tomato and cheddar on multi-grain bread with basil aioli 14.50

## SOUP

### FRENCH ONION

MONDAY 6.50

### CHICKEN TORTILLA

TUESDAY 6.50

### TOMATO BISQUE

WEDNESDAY 6.50

### WILD MUSHROOM WITH BRANDY CREAM

THURSDAY 6.50

### SHRIMP AND SWEET CORN CHOWDER

FRIDAY 8.50

### LOBSTER BISQUE

SATURDAY/SUNDAY 9.50

### CHICKEN NOODLE

DAILY 6.50

## SIDES

### GARLIC MASHED POTATOES

6.00

### LOADED IDAHO BAKED POTATO

6.50

### RICE PILAF

5.50

### LODGE CORNBREAD WEDGE

5.00

### MAC AND CHEESE

7.00

### GRILLED MUSHROOMS

7.00

### SEASONAL VEGETABLES

7.50

### GRILLED ASPARAGUS WITH BEARNAISE

7.50

### ROASTED RED POTATOES

5.00

### SAUTÉED BRUSSELS SPROUTS

6.50

## DESSERT

### STONE'S CHOCOLATE CAKE

chocolate frosting, vanilla ice cream, whipped cream and chocolate fudge sauce 10.00

### BANANA CREAM PIE

toasted nut crust, banana custard, fresh bananas and whipped cream 10.00

### KEY LIME PIE

almond and graham cracker crust 10.00

### WARM CHOCOLATE CHIP COOKIE SUNDAE

vanilla ice cream, candied pecans, whipped cream and chocolate fudge sauce 10.00

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