

SHARED PLATES

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

MOZZARELLA STUFFED MEATBALLS IN MARINARA

special grind beef, pork and veal, Ciliegine mozzarella, sweet marinara sauce, Grana Padano cheese, garlic rubbed ciabatta croutes 14.00

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 with spicy pepper mix with lemon garlic aioli 15.00

HONEY CIDER BACON BRUSSELS SPROUTS

Brussels sprouts, pure honey, applewood smoked bacon, cider vinegar, Sriracha aioli
Half order 6.50 Full order 12.50

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

GRILLED SHRIMP COCKTAIL

smoky spiced marinated jumbo shrimp, hickory grilled, Yum Yum sauce 18.00

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

extra croutons 2.00

REDSTONE'S FAMOUS LODGE CORNBREAD

Cast Iron skillet baked cornbread served with housemade maple butter
skillet 14.00 wedge 5.00

WOOD FIRED FLATBREAD

ROTISSERIE CHICKEN

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

FIG & PROSCIUTTO

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

MARGHERITA

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

SALADS

BRUSSELS SPROUTS TURKEY & KALE

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

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

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

HOUSE

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

CAESAR

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

add to any salad:
roisserie chicken 5.00
grilled steak 8.00

pan seared crab cake 12.00
lodge cornbread wedge 5.00

SOUP

FRENCH ONION

6.50

SHRIMP AND SWEET CORN CHOWDER

8.50

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

** An automatic 18% 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.

STREET TACOS

Served with choice of French fries, coleslaw, lime tortilla chips or baked beans

SEA BASS TACOS

ancho chili seared Sea Bass, chimichurri guacamole, jicama salad, Brussels sprout slaw, flour tortilla 19.00

SRIRACHA BBQ SALMON TACOS

wood fired marinated salmon, grilled soft corn tortillas, crispy greens, jicama slaw 17.00

SHORT RIB TACOS

Chipotle marinated, fresh Cajun grilled corn, pickled red onions, radish, flour tortilla served with salsa Verde 18.00

BURGERS

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.

REDSTONE*

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

SHORT RIB BURGER*

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

GENERAL TSO TURKEY

seasoned ground turkey, sweet and spicy General Tso sauce, broccoli slaw and grilled red onions 15.00

SANDWICHES

Served with your choice of coleslaw, French fries, garlic mashed potatoes or baked beans.

SIGNATURE PRIME DIP

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

HERB CHICKEN CAPRESE

tender herbed chicken roulade, buffalo mozzarella, basil leaves, roasted tomato pesto, sea salt, herbed schiacciata roll 16.00

ROTISSERIE CHICKEN

arugula, smoked tomato aioli and Jack on a ciabatta roll with chicken au jus 15.00

ROTISSERIE TURKEY

buttermilk marinated turkey, lettuce, tomato and cheddar on multi-grain bread with basil aioli 15.00

CRAB CAKE

jumbo lump crab cake, arugula, tomato corn salad, Sriracha aioli and Old Bay fries 18.00

ENTREES

SIMPLE GRILLED FISH

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

Salmon 22.00 Fresh Catch MKT

ROTISSERIE CHICKEN

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

BABY BACK RIBS

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

Half Rack 18.00 Full Rack 28.50

SIDES

PICKLES 3.50

BAKED BEANS 4.00

COLESLAW 4.00

FRENCH FRIES 5.00

GARLIC MASHED POTATOES 6.00

RICE PILAF 5.50

GRILLED MUSHROOMS 7.00

MAC & CHEESE 7.00

DESSERT

STONE'S CHOCOLATE CAKE

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

WARM CHOCOLATE CHIP COOKIE SUNDAE

vanilla ice cream, candied pecans, 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

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

****** An automatic 18% 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.