

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 cheese, 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, raisins, 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:
rotisserie chicken 5.00
grilled steak 8.00

pan seared crab cake 12.00
lodge cornbread wedge 5.00

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.

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 spiced.

SALMON 32.00

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

CRAB CAKES

jumbo lump crab cakes, tomato corn salad, Sriracha aioli and Old Bay fries 30.00

PAN SEARED CHILEAN SEA BASS

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

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 Idaho baked potato and seasonal vegetables.

14oz PRIME RIB*

aged, slow roasted and hand carved 33.00

16oz BONE IN RIBEYE*

certified USDA
Black Angus 42.00

10oz SIGNATURE FILET*

center cut tenderloin 44.00

TOURNEDO BEEF WELLINGTON*

tenderloin filet, glazed puff pastry, mushrooms duxelles, prosciutto, bordelaise sauce and caramelized carrots
single 31.00 double 42.00

All Wellington's will be cooked to Medium Rare or Medium.

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

balsamic grilled onions 6.00

grilled asparagus w/ Béarnaise 7.50

REDSTONE SIGNATURES

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 18.00 Full Rack 28.50

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.*

SIGNATURE PRIME DIP SANDWICH

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

REDSTONE BURGER*

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

ROTISSERIE TURKEY SANDWICH

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

GENERAL TSO TURKEY BURGER

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

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 BÉARNAISE

7.50

ROASTED RED POTATOES

6.00

HONEY CIDER BACON BRUSSELS SPROUTS

6.50

SOUP

FRENCH ONION

6.50

SHRIMP AND SWEET CORN CHOWDER

8.50

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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