



DINNER SPECIALS

SHARED PLATES

BREAKING BREAD

freshly baked petite loaf, compound butter, green chimichurri, EVOO and aged balsamic 7

COCONUT CHICKEN

tender chicken bites, coconut battered, sweet and sour dipping sauce 12

CHIPOTLE ADOBO CHICKEN FLATBREAD

roasted onions, sweet peppers, smokehouse bacon, avocado, mozzarella and pepper jack cheeses, chipotle ranch 14

ENTREES

FIESTA CHICKEN PASTA

chipotle cream sauce, spinach fettucine, red and yellow peppers, Bermuda onion, cilantro, tomatillos, queso fresco 18

Suggested Wine Pairing:

Cambria "Benchbreak" Chardonnay
-Santa Maria valley
lively fruit and oak spice aromas. Citrus, pineapple, white peach and apple flavors.
Fresh, clean finish 12/46



DINNER SPECIALS

RIO GRANDE RIBEYE

spicy serrano pepper corn,
blue cheese fries 44

Suggested Wine Pairing:

St Supery Cabernet-Napa valley
black plum and cassis compliment flavors
of black bean and licorice. Structured cabernet
with fine texture, length, flavor and style
16/62

CORIANDER CRUSTED PORK TENDERLOIN

cast iron seared, roasted fingerling
potatoes, root vegetables, cilantro lime
yogurt sauce 28

Suggested Wine Pairing:

Jean-Claude Boisset -Pinot Noir,
Burgandy-France
aromas of black fruits, a very elegant wine with
spicy notes. Structured wine with soft tannins
and velvety texture 16/62

TODAY'S FRESH FISH

ask your server for details

DESSERT

APPLE PIE EGG ROLLS

warm apple pie filling, cinnamon sugar,
candied pecans, vanilla ice cream,
caramel sauce 10

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.