



DINNER SPECIALS

SHARED PLATES

BREAKING BREAD

freshly baked petite loaf, compound butter, green chimichurri, Greek olive tapenade 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:

Conundrum White- California

scents of apricot, pear and honeysuckle with a hint of oak and a long finish 12 / 46



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RIO GRANDE RIBEYE

spicy serrano pepper corn, blue cheese fries 44

Suggested Wine Pairing:

Finca El Origen-Malbec Reserva-Argentina displays ripe red fruit aromas such as plums and red and black cherries, with hints of vanilla and chocolate 12 / 46

CORIANDER CRUSTED PORK TENDERLOIN

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

Suggested Wine Pairing:

Quilt Chardonnay-Napa Valley aromas of ripe pears, roasted almonds, buttered toast, honey and lemon zest 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.