

## 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, 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:  
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

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