



## DINNER SPECIALS

### SHARED PLATES

#### BREAKING BREAD

freshly baked petite loaf, compound butter, green chimichurri, Greek olive tapenade 7

#### BAKED GOAT CHEESE

herbed goat cheese, marinara sauce, toasted ciabatta bread 12

*Created by Executive Chef  
Ahmed Whittaker ~ Eden Prairie, MN*

#### SMOKED SALMON FLATBREAD

oven roasted tomatoes, house smoked salmon, shallot cream cheese, asparagus, feta cheese 14

### ENTREES

#### AHI TUNA PUTTANESCA

seasoned & seared tuna loin, puttanesca sauce, fresh linguine 28

*Created by Chef Sean Gardiner ~  
Marlton, New Jersey*

*Suggested Wine Pairing:*

*Blindfold by the Prisoner-California honeysuckle, grilled white peach and apricot. A luscious entry of toasted hazelnut and mandarin are balanced by acidity and minerality 12/46*



## DINNER SPECIALS

#### SMOKED PORK LOIN

apple bourbon glaze, garlic mashed potatoes, grilled asparagus 24  
*Created by Sous Chef Todd Parish ~  
Marlton, New Jersey*

*Suggested Wine Pairing:*

*Freemark Abbey Merlot-Napa valley the rich texture conveys vivid fruit and mocha flavors through a long finish. Ages in a combination of small French and American oak barrels 15/58*

#### LASAGNA BOLOGNESE

petite baked housemade lasagna and fresh Greek salad 22

*Created by Executive Chef  
Ahmed Whittaker ~ Eden Prairie, MN*

*Suggested Wine Pairing:*

*Hartford Court Pinot Noir - Russian River Valley aromas of black cherry, allspice, black currant and loam are followed by flavors of wild raspberries, dark berries and a crushed rock minerality 16/62*

#### TODAY'S FRESH FISH

ask your server for details

### DESSERT

#### CHOCOLATE MASCARPONE CHEESECAKE

decadent chocolate mascarpone cheesecake, Oreo cookie crust, caramel whipped cream 10

*Created by Chef Sean Gardiner ~  
Marlton, New Jersey*

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.