



SHARED PLATES

BREAKING BREAD

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

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 Gardíner ~ Marlton, New Jersey

Suggested Wine Pairing:

La Crema Pinot Gris-Monterey smooth and tangy with lively fruit and a long, bright finish. Rounded and rich, lively and long

13/50

SMOKED PORK LOIN

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

Suggested Wine Pairing:

Robert Mondaví Merlot-Napa Valley
bíg flavor and plush structure. Black olíve
and lícorice híghlíght a nícely composed
framework of plum and dark cherry, dotted
with fresh tobacco 14/54

LASAGNA BOLOGNESE

petite baked housemade lasagna and fresh Greek salad 22

Created by Executive Chef Ahmed Whittaker ~ Eden Prairie, MN

Suggested Wine Pairing:

Elouan Pinot Noir - Oregon

aromatics of plum pie, mixed-berry jam and smoky, game bird characteristics. Flavors of cherry, blackberry, boysenberry and smoked bacon 15/58

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.