



DINNER SPECIALS

SHARED PLATES

BREAKING BREAD

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

BAHN MI WOOD FIRED FLAT

cilantro pesto, slow cooked pulled pork, red onions, carrots, pickled vegetables, fresh cilantro, Sriracha aioli 14

*Created by Sous Chef Jeremy Meyer ~
Eden Prairie, Minnesota*

FIRECRACKER SHRIMP

crispy shrimp, Asian slaw, Sriracha aioli 14

ENTREES

ORECCHIETTE CHICKEN PESTO

roasted chicken, oven roasted tomatoes, basil pesto, crushed red pepper, parmesan cream sauce, Grana Padano cheese 21

Suggested Wine Pairing:

Vionta Albarino-Spain

complex wine with tropical and ripe fruit notes. Green apple, banana, kiwi and melon prominent throughout the wine. Soft long finish with a touch of bitterness 10 / 39



DINNER SPECIALS

SESAME CRUSTED HALIBUT

sautéed pea shoots, carrots, soba noodles, sesame vinaigrette 36
*Created by Chef Ahmed Whittaker ~
Eden Prairie, Minnesota*

Suggested Wine Pairing:

Decoy Sauvignon Blanc-Sonoma County
vivid flavors of grapefruit and apricot with subtle notes of honeydew and lemongrass. Refreshing acidity with a touch of sweetness
11 / 42

PORK SOUVLAKI

skewers of pork with red peppers and onion, basmati rice pilaf, tzatziki sauce, baby arugula with lemon garlic oil 26

*Created by Terry Owens ~
Burlington, Massachusetts*

Suggested Wine Pairing:

Benton Lane Pinot Gris-Willamette valley
aromas of honeysuckle blossoms paired with mango and citrus. Crisp wine balanced with acidity of lemon and grapefruit 12 / 46

TODAY'S FRESH FISH

ask your server for details

DESSERT

NEAPOLITAN TORTE

roasted pecan and Nilla wafer crust, layers of chocolate Nutella and strawberry cream filling, white wine macerated strawberries, vanilla whipped cream 10
*Created by Sous Chef Victor Campos ~
Eden Prairie, Minnesota*

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.