



SHARED PLATES

BREAKING BREAD

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

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:

Poízín Zínfandel-Calífornía

fresh plum, Bing cherry, spicy peppercorn and zinberry. The mouthfeel is soft with a hint of milk chocolate, sweet oak, and long vanilla finish 13/50

SMOKED PORK LOIN

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

Suggested Wine Pairing:

Sonoma-Cutrer Chardonnay-Russían Ríver Ranches

nectaríne, stone fruít, whíte peach, oak spíce, and hínts of vanílla wíth a touch of butterscotch and líght caramel 16/62

LASAGNA BOLOGNESE

petite baked housemade lasagna and fresh Greek salad 22 Created by Executive Chef Ahmed Whittaker ~ Eden Prairie, MN

Suggested Wine Pairing:

Concannon Cabernet - Paso Robles

caramelízed berríes, kírsch, black cassís, wet ríver stone and plum skíns on the nose. Cooked blackberríes and black cherry jam on the palate 12/46

TODAY'S FRESH FISH

ask your server for details



CHOCOLATE MASCARPONE CHEESECAKE

decadent chocolate mascarpone cheesecake, Oreo cookie crust, caramel whipped cream 10 Created by Chef Sean Gardíner ~ 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.