



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:

La Crema Pínot Grís-Monterey smooth and tangy with lívely fruit and a long, bright finish. Rounded and rich, lívely and long 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:

Copaín Tous Ensemble Pínot Noír-Mendocíno aromas of rose petals, Santa Rosa plum skíns, and fresh raspberríes. Rípe cherríes and orange peels on the palate with a sílky texture and língeríng finísh 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:

La Fornace Rosso dí Montalcíno–Italy aromas of blackberry, cherry and wild berry. The palate is smooth, rich, and dry. Slightly tannic with a touch of acidity on the finish 16/62

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.

¹INDICATES 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.