



## DINNER SPECIALS

### SHARED PLATES

#### BREAKING BREAD

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

#### SALMON FRITTERS

salmon, fresh corn and jalapeño, avocado aioli, salsa rojas, cilantro 12

### ENTREES

#### CHICKEN CAVATAPPI

pulled roasted chicken, tomatoes, garlic, artichokes, white wine cream sauce, Grana Padano cheese 18

*Created by Chef Ahmed Whittaker ~ Eden Prairie, Minnesota*

*Suggested Wine Pairing:*

*Copain Tous Ensemble Rosé  
Anderson Valley*

*aromatics leap out of the glass with a bouquet of crisp red fruit. Flavors of honeydew, fresh strawberries and a long mouthwatering finish 14 / 54*



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#### BANG BANG PORK

wood fire grilled pork tenderloin, sweet & spicy bang bang sauce, broccoli stir fry vegetables, wasabi mashed potatoes 28

*Created by Sous Chef Juan Carlos Salinas ~ Maple Grove, Mn*

*Suggested Wine Pairing:*

*Angela Estate Pinot Noir—  
Yamhill-Carlton, Oregon*

*91 pt. wine enthusiast hand harvested, aged 11 months in 30% new French barrels. Notes of red plums, dark cherries, dried rose petals, cedar shavings on this layered, small production pinot noir 16/62*

#### PESTO CRUSTED MAHI MAHI

Yukon gold potatoes, garlic spinach, crispy fried leeks, Thai chili beurre blanc 28

*Suggested Wine Pairing:*

*Willakenzie Estate Pinot Gris—  
Willamette Valley, Oregon*

*first certified sustainable winery in Oregon for L.I.V.E. Streak of minerality and lime zest. Those flavors carry through to the palate which offers a creamy textural profile backed by refreshing mineral drenched acidity and fruit character on the finish 12 / 46*

### DESSERT

#### STRAWBERRY SHORTCAKE

sliced strawberries, vanilla ice cream, shortcake biscuit, whipped cream, mint sprig 10

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.