



SHARED PLATES

BREAKING BREAD

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

SALMON FRITTERS

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

ENTREES

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 Salínas ~ Maple Grove, Mn

Suggested Wine Pairing:

Angela Estate Pínot Noír— Yamhill-Carlton, Oregon aromas of red currant, rose petal, smoke and raspberry. Flavors of spice, dust, cedar, straw and ripe berries. Strong, clean finish 16/62

PESTO CRUSTED MAHI MAHI

Yukon gold potatoes, garlic spinach, crispy fried leeks, Thai chili beurre blanc $\frac{28}{28}$

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:

Copaín Tous Ensemble Rosé Anderson Valley

aromas of grapefruit, lemon blossom and orange. Bright moderate acidity with tart flavors of cherry, strawberry, Meyer lemon and Granny Smith apples 14/54 Suggested Wine Pairing:

La Crema Chardonnay-Yamhill-Carlton Oregon

aromas of lemon zest, honeycomb, and pear. Spicy, rich, and lush with flavors of apple, wet stone and white peach flavors. Clean and crisp finish 16/62



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.