



DINNER SPECIALS

SHARED PLATES

BREAKING BREAD

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

BUFFALO CHICKEN DIP

rotisserie chicken, buffalo sauce, house
cheese mix, ranch tortilla strips 10

ENTREES

GRILLED SHRIMP SCAMPI

heirloom tomatoes, prosciutto, white
wine, garlic, linguine, Grana Padano
cheese, fresh basil 25

*Created by Chef Kevin Pazandak ~
Maple Grove, Minnesota*

Suggested Wine Pairing:

*The Arsonist Chardonnay-
Russian River Valley*

*enticing aromas of honeysuckle, cream and
vanilla. Bursts of butterscotch, pineapple,
crème brûlée and mango. Big and creamy
with a nice crisp finish 12 / 46*



DINNER SPECIALS

BLACKENED HALIBUT

seared and baked, mango avocado
salsa, fresh cilantro 32

Suggested Wine Pairing:

*Boen Pinot Noir—Santa Lucia Highlands
wild herb notes, blueberry pie, toasted spice
and earthy tones. Tied together with bright
acidity, soft tannins and a long finish 14 / 54*

RIO GRANDE RIBEYE

boneless hand cut, marinated, wood-fire
grilled, spicy serrano chili corn relish,
blue cheese fries 42

Suggested Wine Pairing:

*Volunteer Cabernet Sauvignon-
Napa Valley*

*notes of black cherry, tobacco and cassis.
Flavors of licorice and blackberry help to round
out the wine with strong tannins and lots of
structure 18 / 69*

DESSERT

WARM BERRY CRISP

house-made oatmeal cookie, fresh
berries, mixed berry coulis, vanilla
ice cream, fresh fruit skewer,
mint sprig 14

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.