LUNCH SPECIALS

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

SALMON FRITTERS
salmon, fresh corn and jalapeno, avocado aioli, salsa rojas, cilantro *12*

GRILLED PEACH & THYME CHICKEN SALAD
aged parmesan and thyme seared chicken, marinated char grilled peaches, applewood bacon, baby spinach and arugula, honey pecan vinaigrette, feta cheese *14*
Created by Chef Ahmed Whittaker ~ Eden Prairie, Minnesota

CHICKEN CAVATAPPI
pulled roasted chicken, tomatoes, garlic, artichokes, white wine cream sauce, Grana Padano cheese *18*
Created by Chef Ahmed Whittaker ~ Eden Prairie, Minnesota

PEANUT CHICKEN SANDWICH
roasted peanut crusted chicken breast, Thai peanut sauce, melted mozzarella, fresh pineapple mango salsa, toasted brioche bun, lettuce, tomato and choice of side *16*
Created by Sous Chef Edgar Torres~ Eden Prairie, Minnesota

PESTO CRUSTED MAHI
Yukon gold potatoes, garlic spinach, crispy fried leeks, thai chili beurre blanc sauce *28*

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

TODAY'S FRESH FISH*
ask your server for details

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.*