



DINNER SPECIALS

SHARED PLATES

BREAKING BREAD

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

SMOKED SALMON CANAPE

herbed cream cheese, house smoked salmon, peppered honey, cucumber, toasted ciabatta bread 13.50

ENTREES

BANG BANG SALMON

baby bok choy stir fry vegetables in a sweet & spicy sauce, soba noodles, peanut sauce 32
*Created by Sous Chef Juan Carlos ~
Maple Grove, Minnesota*

Suggested Wine Pairing:

Siduri Pinot Noir- Willamette Valley fresh red and blue fruit, along with faint hints of earth and leather. The wine shows good acidity on the finish 16 / 62



DINNER SPECIALS

BONE IN DRY AGED NEW YORK STRIP

aged 50+ days, high temp seared, shallot rosemary butter, wood fire charred broccoli, rosemary roasted potatoes 48

Suggested Wine Pairing:

Fortress Cabernet-Sonoma County aromas of dark fruit, mocha and baking spices. Earthy flavors of pomegranate, blackberry and sweet pipe tobacco with a silky, lush finish 15 / 58

SPAGHETTINI WITH HEIRLOOM TOMATOES

extra virgin olive oil, garlic, fresh basil, Grana Padano cheese 18

Suggested Wine Pairing:

Santa Margherita Pinot Grigio-Italy straw yellow in color with a clean, crisp fragrance. Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor 16 / 62

DESSERT

FRANGELICO CHEESECAKE

toasted nut crust, chocolate hazelnut glaze, hazelnut praline, salted caramel crème anglaise 10
*Created by Chef Pedro Lugo ~
Plymouth Meeting, Pennsylvania*

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.