



## 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:*

Silver Palm Pinot Noir- California  
a rich and velvety wine. A palate of dark cherry and raspberry offset with a hint of spice and toast. Lush and full bodied wine  
12 / 46



## DINNER SPECIALS

**SPAGHETTINI WITH  
HEIRLOOM TOMATOES**  
extra virgin olive oil, garlic, fresh basil,  
Grana Padano cheese 18

*Suggested Wine Pairing:*

Benton Lane Pinot Gris-  
Willamette Valley  
aromas of delicate honeysuckle blossoms. The flavor begins with honeydew melon and then develops into fresh key lime with hints of white peach 12 / 46

**TERIYAKI FLANK STEAK**  
baby bok choy stir fry vegetables, warm Asian potato salad, teriyaki glaze 28  
Created by Chef Pedro Lugo ~  
Plymouth Meeting, Pennsylvania

*Suggested Wine Pairing:*

India Ink Red Blend- Napa Valley  
deep dark fruit aromas and toasty oak. A palate that offers rich fruit flavors, a creamy texture, and a smooth tannin structure 13 / 50

### 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.