



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, peppered honey drizzle 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:

*Angela Pinot Noir-Yamhill-Carlton, Oregon
91 pt. wine enthusiast, hand harvested, aged
11 months in 30% new French barrels. Notes
of red plums, dark cherries, dried rose petals,
cedar shavings on this layered, small
production pinot noir 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:

*Volunteer Cabernet-Napa Valley
rich and deep in color, complemented with
lingering notes of black cherry, tobacco,
and cassis. Flavors of licorice and
blackberry provide great structure and
finish 18 / 69*

SPAGHETTINI WITH HEIRLOOM TOMATOES

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

Suggested Wine Pairing:

*Jean-Paul Balland-Sauvignon Blanc
Sancerre-France*

*lively and intense on the nose with flavors
of lemon, fresh herbs and white fleshed
fruits. Crisp palate with exotic fruit flavors
and a nice minerality 15 / 58*

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.