LUNCH SPECIALS

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*

AVOCADO SALAD
plum tomatoes, red onion, cucumbers, cilantro, lemon garlic oil *12*

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

SHORT RIB MELT
challah bread, cheddar and Monterey jack cheese, caramelized pickled onions, tomato, smoked gouda cheese sauce, arugula and choice of side *15*

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.*