

## SHARED PLATES

### **BREAKING BREAD \*V**

served with compound butter, green chimichurri and olive tapenade 7.00

### **GRILLED CHICKEN WINGS \*G**

wood roasted with choice of buffalo, ranch or barbecue 13.50

### **GRILLED SHRIMP COCKTAIL \*G**

smoky spiced marinated with Yum Yum sauce 18.00

### **MARGHERITA FLATBREAD\*V**

basil pesto, tomatoes, fresh mozzarella, balsamic glaze and fresh basil 13.00

## SALADS

### **HOUSE \*GV**

tomatoes, carrots, cucumbers, red onion, parmesan, spicy walnuts and balsamic vinaigrette *Starter* 9.00

### **SMOKEHOUSE STEAK COBB \*G**

smoked bacon, grilled asparagus, sweet corn, red onion, tomatoes, gouda and smoked onion ranch 17.00

## BURGERS and SANDWICHES

### **REDSTONE BURGER \*G**

cheddar, applewood smoked bacon and barbecue sauce 16.00

### **CHICKEN LETTUCE WRAPS \*G**

honey mirin glaze, iceberg lettuce, Asian slaw, mixed nuts and basmati rice 12.00

## SEAFOOD

### SIMPLE GRILLED FISH \*G

rice pilaf, seasonal vegetables, chef's salsa and grilled citrus. Choice of lemon garlic oil or Cajun spiced.

SALMON 32.00

SEA BASS 36.00

MAHI MAHI 31.00

### CEDAR PLANK SALMON \*G

roasted red potatoes, asparagus and lemon garlic aioli 33.00

## STEAKS

### 14oz PRIME RIB \*G

aged, slow roasted and hand carved 34.00

### 16oz BONE IN RIBEYE \*G

certified USDA Black Angus 42.00

### 10oz SIGNATURE FILET \*G

center cut tenderloin 44.00

## REDSTONE SIGNATURES

### ROTISSERIE CHICKEN \*G

basted in barbecue with garlic mashed and asparagus 22.00

### BABY BACK RIBS \*G

Wood fired and served with French fries and coleslaw Half Rack 18.50  
Full Rack 28.50

### JERK CHICKEN \*G

grilled jerk chicken, peppers, basmati rice, seasonal vegetables & chef's salsa 18.00

\*G = *Gluten Free* \*V = *Vegetarian*