

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 *G

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

WALLEYE 32.00

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*