



# lunch

**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: *Megan Coopersmith*  
EXECUTIVE CHEF: *Pedro Lugo*

## SHARED PLATES

### BREAKING BREAD

served with compound butter, green chimichurri and olive tapenade 7.00

### BUFFALO JUMBO SHRIMP

buffalo sauce and blue cheese dressing  
Half order 13.00 Full order 18.00

### BAKED CRAB DIP

served with Old Bay seasoned tortilla strips 16.50

### MOZZARELLA STUFFED MEATBALLS IN MARINARA

beef, pork and veal, sweet marinara sauce, ciabatta croutons 14.00

### GRILLED CHICKEN WINGS

wood roasted with choice of buffalo, ranch or barbecue 13.50

### PARMESAN SHRIMP & CALAMARI

spicy pepper mix with lemon garlic aioli 16.00

### HONEY CIDER BACON BRUSSELS SPROUTS

pure honey, smoked bacon with Sriracha aioli  
Half order 6.50 Full order 12.50

### SEARED AHI TUNA\*

sesame seed and black pepper crusted, Asian slaw 17.00

### GRILLED SHRIMP COCKTAIL

smoky spiced marinated with Yum Yum sauce 18.00

### JERK CHICKEN FONDUE

spicy, grilled, jerk-marinated chicken, sourdough croutons, apples, grapes and smoked gouda fondue 16.00

### REDSTONE'S FAMOUS LODGE CORNBREAD

Cast Iron skillet baked cornbread served with housemade maple butter skillet 14.00 wedge 5.00

## WOOD FIRED FLATBREAD

### ROTISSERIE CHICKEN

basil pesto, oven roasted tomatoes, mozzarella, grilled mushrooms, truffle oil and fresh basil 13.50

### FIG & PROSCIUTTO

grilled onions, asparagus, fig jam, mozzarella, goat cheese and balsamic glaze 13.50

### MARGHERITA

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

## SALADS

### BRUSSELS SPROUTS TURKEY & KALE

brussels sprouts, kale, rotisserie turkey, Granny Smith apples, raisins, pecans, mustard vinaigrette, with goat cheese 15.50

### SMOKEHOUSE STEAK COBB

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

### ROTISSERIE CHICKEN CHOPPED

cornbread croutons, tomatoes, smoked bacon, golden raisins, corn and honey-lime vinaigrette 16.50

### HOUSE

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

### CAESAR

romaine, garlic sourdough croutons, parmesan crisp and Caesar dressing Starter 9.00

#### add to any salad:

rotisserie chicken 5.00 pan seared crab cake 12.00  
grilled steak 8.00 lodge cornbread wedge 5.00

## STREET TACOS

two tortillas with chimichurri guacamole, cilantro, jicama, lettuce, onion and lime sour cream. Served with choice of french fries, coleslaw or lime tortilla chips

### ANCHO SEA BASS

two tortillas with chimichurri guacamole, cilantro, jicama, lettuce, onion and lime sour cream 18.00

### SPICED ROTISSERIE CHICKEN

two tortillas with chimichurri guacamole, cilantro, jicama, lettuce, onion and lime sour cream 16.00

### CHIPOTLE SHORT RIB

two tortillas with chimichurri guacamole, cilantro, jicama, lettuce, onion and lime sour cream 17.00

## WEEKLY FEATURES

November 1 - November 21

### LOBSTER BISQUE

cold water lobster meat, creamy seafood broth, touch of sherry 10.00

### ARTICHOKE & SPINACH DIP

vegetarian cream base, Grana Padano parmesan, grilled bread points 13.00

### BAKED BRIE

Phyllo wrapped brie, fig spread, poached pear, honey pepper drizzle, grilled crostini 16.00

### SZECHUAN BEEF SALAD

spicy seared beef, mixed greens, Asian vinaigrette, crispy wontons and peanut sauce 17.00

### STRAW & HAY LINGUINE

spinach and egg linguine, white wine cream sauce, peas, ham, prosciutto, Grana Padano parmesan cheese 18.00

### WARM GINGER & CRANBERRY CAKE

espresso infused cranberry and fresh ginger cake, port wine cranberry sauce, candied pecans, pumpkin ice cream 10.00

## BURGERS

All burgers are available with your choice of American, Cheddar, Blue cheese, Jack or Swiss. Served with your choice of coleslaw, French fries, garlic mashed potatoes or baked beans.

### REDSTONE\*

cheddar, applewood smoked bacon and barbecue sauce 16.00

### SHORT RIB BURGER\*

braised short rib, Swiss and baby arugula on a brioche bun 16.50

### GENERAL TSO TURKEY

sweet and spicy General Tso sauce, broccoli slaw and grilled red onions 16.00

## SANDWICHES

Served with your choice of coleslaw, French fries, garlic mashed potatoes or baked beans.

### SIGNATURE PRIME DIP

horseradish mayo, Swiss, crispy onion strings and French onion au jus 17.00

### ROTISSERIE CHICKEN

arugula, smoked tomato aioli and Jack on a ciabatta roll with chicken au jus 15.00

### ROTISSERIE TURKEY

lettuce, tomato and cheddar on multi-grain bread with basil aioli 15.00

### CRAB CAKE

arugula, tomato corn salad, Sriracha aioli and Old Bay fries 18.00

### BUFFALO CHICKEN

buffalo sauce, blue cheese, lettuce and tomato 16.00

## ENTREES

### SIMPLE GRILLED FISH

rice pilaf, seasonal vegetables, chef's salsa and grilled citrus. Choice of lemon garlic oil or Cajun spice. Salmon 22.00 Fresh Catch MKT

### SIGNATURE ROTISSERIE CHICKEN

classic style or basted in barbecue with garlic mashed and asparagus 22.00

### BABY BACK RIBS

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

## SIDES

PICKLES 3.50

BAKED BEANS 4.00

COLESLAW 4.00

FRENCH FRIES 5.50

GARLIC MASHED 6.00

RICE PILAF 5.50

GRILLED MUSHROOMS 7.00

MAC & CHEESE 7.00

## SOUPS

FRENCH ONION 7.50

CHICKEN NOODLE 6.50

SHRIMP AND SWEET

CORN CHOWDER 8.50

NOTE: Smoked rotisserie cooking may impart a slight pink color

\* Indicates food items that are cooked to order or served raw. Consuming raw or under cooked meat, seafood or eggs may increase your risk for food borne illnesses.

\*\* An automatic 18% gratuity will be added to all parties of 8 or more. Before placing your order, please inform your server if a person in your party has a food allergy.