dinner

REDSTONE AMERICAN GRILL

GENERAL MANAGER: ***Cassie Sitzmann***
EXECUTIVE CHEF: ***Ahmed Whittaker***

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 croutes 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, 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
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, craisins, 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*
grilled steak *8.00*
pan seared crab cake *12.00*
lodge cornbread wedge *5.00*

REDSTONE SIGNATURES

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

BRAISED SHORT RIB
roasted red potatoes, asparagus, short rib jus and garlic butter 29.00

BURGERS AND SANDWICHES

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.

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

REDSTONE BURGER*
cheddar, applewood smoked bacon and barbecue sauce 16.00

ROSEMARY TURKEY BURGER
lean ground turkey, cranberries, walnuts, onion, spinach and Brie cheese 16.00

WEEKLY FEATURES

January 17 - February 13

CRAB STUFFED MUSHROOMS
roasted garlic mushroom caps, jumbo lump blue crab meat stuffing, chives, remoulade sauce 13.00

BANG BANG CAULIFLOWER
crispy fried florets, Sriracha aioli, Yum Yum sauce 12.00

SPINACH & MUSHROOM LASAGNA
pasta layered with spinach, creamy ricotta cheese filling, mozzarella, caramelized onion and garlic mushrooms, Grana Padano parmesan cheese 18.00

PARMESAN CRUSTED SHRIMP
jumbo breaded parmesan shrimp, French fries, sweet coleslaw and cocktail sauce 22.00

CORIANDER CRUSTED PORK TENDERLOIN
cast iron seared, roasted fingerling potatoes, root vegetables, cilantro lime yogurt sauce 28.00

LEMON RASPBERRY CAKE
layered lemon pound cake, sweet raspberry cream icing, vanilla bean ice cream 10.00

SEAFOOD

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.

SIMPLE GRILLED FISH
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
roasted red potatoes, asparagus, and lemon garlic aioli 33.00

MAHI MAHI FARRO RISOTTO
zucchini, roasted peppers, wild mushroom ragout, white wine garlic butter sauce 32.00

PAN SEARED CHILEAN SEA BASS
brandy-garlic crust, stir fried vegetables with Asian sesame vinaigrette and basmati rice 38.00

PARMESAN CRUSTED WALLEYE
garlic mashed potatoes, grilled asparagus, tomato marmalade and caper beurre blanc 32.00

CRAB CAKES
tomato corn salad, Sriracha aioli and Old Bay fries 31.00

STEAKS

Our meats are hand trimmed and aged 28 days. Served with your choice of garlic mashed or Idaho baked potato and seasonal vegetables.

14oz PRIME RIB*
aged, slow roasted and hand carved 34.00

16oz BONE IN RIBEYE*
certified USDA Black Angus 42.00

10oz SIGNATURE FILET*
center cut tenderloin 44.00

TOURNEDO BEEF WELLINGTON*
tenderloin filet, glazed puff pastry, mushrooms duxelles, prosciutto, bordelaise sauce Single 31.00 Double 42.00

All Wellington's will be cooked to Medium Rare to Medium.

add
oscar style *9.00*
pan seared crab cake *12.00*
blue cheese crust *2.00*
béarnaise sauce *5.00*
grilled mushrooms *7.00*

SIDES

GRILLED ASPARAGUS WITH BÉARNAISE *7.50*
IDAHO BAKED POTATO *6.50*
LOADED BAKED POTATO *8.00*
FRENCH FRIES *5.50*
GARLIC MASHED *6.00*
LOADED GARLIC MASHED *7.50*
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*

REDSTONE SUNDAY BRUNCH

Bring in the family and enjoy brunch with all your favorites and a few of ours

Sunday 10:00am to 2:00pm

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.