



# dinner

REDSTONE  
AMERICAN GRILL

GENERAL MANAGER: Darrell Carpenter

EXECUTIVE CHEF: Alan Abney

## 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 19.00

### BAKED CRAB DIP

served with Old Bay seasoned tortilla strips 16.50

### GRILLED CHICKEN WINGS

wood roasted with choice of buffalo, ranch or barbecue 14.50

### 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 7.50 Full order 13.50

### BANG BANG CHICKEN

crispy fried chicken, Sriracha aioli, wasabi ranch 16.00

### SPINACH & ARTICHOKE DIP

parmesan cream base, Grana Padano cheese, grilled bread points 14.00

### REDSTONE'S FAMOUS LODGE CORNBREAD

cast iron skillet baked cornbread served with house-made maple butter skillet 14.00 wedge 5.00

## WOOD FIRED FLATBREAD

### SPINACH, ARTICHOKE AND WILD MUSHROOMS

creamy spinach and artichoke hearts, grilled wild mushrooms, mozzarella 13.50

### BBQ CHICKEN

rotisserie chicken, grilled red onion, mozzarella, smoked gouda and cilantro 15.00

### MARGHERITA

basil pesto, tomatoes, fresh mozzarella, balsamic glaze and fresh basil 14.00

## SALADS

### BAKED GOAT CHEESE & BEET

fresh beets, apples, baby arugula, mint, honey-lime vinaigrette, seasoned nuts, baked goat cheese 16.00

### SMOKEHOUSE STEAK COBB

smoked bacon, grilled asparagus, sweet corn, red onion, tomatoes, gouda and smoked onion ranch 18.00

### ROTISSERIE CHICKEN CHOPPED

cornbread croutons, tomatoes, smoked bacon, golden raisins, corn and honey-lime vinaigrette 17.50

### 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

## 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 19.00 Full Rack 29.00

### CRAB CAKES

jumbo lump crab cakes, tomato corn salsa, Sriracha aioli and Old Bay French fries 34.00

## 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 17.50

### REDSTONE BURGER\*

cheddar, applewood smoked bacon and barbecue sauce 16.00

### GENERAL TSO TURKEY BURGER

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

## WEEKLY FEATURES

### CRAB STUFFED MUSHROOMS

jumbo lump crab, Grana Padano parmesan, southern style remoulade 15.50

### BABY SPINACH & ARUGULA SALAD

grapes, apples, carrots, toasted almonds, spicy walnuts, blue cheese crumbles and orange vinaigrette 15.00

### CRAB STUFFED MAHI MAHI

blue crab stuffing, seared mahi mahi, white wine risotto, Grana Padano parmesan, asparagus tips, lemon caper beurre blanc 33.00

### FISH AND CHIPS

beer battered sea bass, French fries, lemon garlic aioli, fresh lemon wedges 22.00

## 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 **MAHI MAHI** 31.00 **CATFISH** 30.00

### CEDAR PLANK SALMON

roasted red potatoes, asparagus, and lemon garlic aioli 33.00

### BLACKENED CATFISH

bacon braised cabbage, red skin potatoes, broccoli florets, sweet pepper relish 32.00

## STEAKS

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

### REDSTONE PRIME RIB\*

aged, slow roasted with house seasoning 35.00

### BONE IN RIBEYE\*

certified USDA Black Angus 42.00

### 8oz SIGNATURE FILET\*

center cut tenderloin 40.00

### WOOD FIRED CAJUN RIBEYE\*

seasonal vegetables, balsamic grilled onions, garlic mashed potatoes and beef au jus 43.00

**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** 9.00

**IDAHO BAKED POTATO** 6.50

**LOADED BAKED POTATO** 8.00

**FRENCH FRIES** 5.50

**GARLIC MASHED** 6.50

**LOADED GARLIC MASHED** 8.00

**RICE PILAF** 6.00

**GRILLED MUSHROOMS** 7.00

**MAC & CHEESE** 8.00

## SOUPS

**CREAM OF POTATO** 7.50

**SHRIMP AND SWEET CORN CHOWDER** 9.00

## REDSTONE WEEKEND BRUNCH

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

Saturday and 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.