



lunch

REDSTONE®
AMERICAN GRILL

GENERAL MANAGER: Darrell Carpenter
EXECUTIVE CHEF: Alan Abney

WEEKLY FEATURES

CRAB STUFFED MUSHROOMS

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

BABY SPINACH & ARUGULA SALAD

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

FRENCH ONION SMASH BURGER*

French onion aioli, swiss cheese, onion strings. Served with choice of side 16.50

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 with 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 parmesan, 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 & WILD MUSHROOM
creamy spinach and artichoke hearts, grilled wild mushrooms and 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 Starter 10.50

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

STREET TACOS

Served with choice of French fries, coleslaw or lime tortilla chips

ANCHO SEA BASS

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

RANCHERO CHICKEN

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

GRILLED AVOCADO

two tortillas with chimichurri guacamole, cilantro, jicama, jalapeño, lettuce, onion and lime sour cream 15.00

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

GENERAL TSO TURKEY BURGER

sweet and spicy General Tso sauce, broccoli slaw, 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 17.50

CRAB CAKE

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

CRISPY BUFFALO CHICKEN

buffalo sauce, blue cheese, lettuce and tomato 16.50

ENTREES

SIMPLE GRILLED FISH

rice pilaf, seasonal vegetables, chef's salsa and grilled citrus. Choice of lemon garlic oil or Cajun spice
Salmon 32.00 Mahi Mahi 31.00 Catfish 30.00

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 19.00 Full Rack 29.00

FISH AND CHIPS

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

SOUPS

**CREAM OF POTATO 7.50 SHRIMP AND SWEET
CORN CHOWDER 9.00**

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.