



# lunch

**REDSTONE** GENERAL MANAGER: *Darrell Carpenter*  
AMERICAN GRILL 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

### SPINACH & ARTICHOKE DIP

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

### BAKED CRAB DIP

served with salted tortilla chips 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

### CRAB STUFFED MUSHROOMS

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

### 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

roisserie 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

### BABY SPINACH & ARUGULA

grapes, apples, carrots, toasted almonds, spicy walnuts, blue cheese crumbles and orange vinaigrette 15.00  
Starter 10.00

### 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, Grana Padano parmesan, spicy walnuts and balsamic vinaigrette Starter 9.00

### CAESAR

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

#### add to any salad:

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

## STREET TACOS

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

### RANCHERO CHICKEN

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

### ANCHO SEA BASS

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

### 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, barbecue sauce 16.00

### FRENCH ONION SMASH\*

French onion aioli, swiss cheese, onion strings 16.50

### 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

### SALMON BURGER

red onions, capers, lemon zest, dill, lettuce, tomato, pickles and tarragon mayo 16.00

### 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

## SIGNATURES

### 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 & 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 born 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.*