



# dinner

**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: *Matthew Henry*  
EXECUTIVE CHEF: *Sean Gardiner*

## 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 salted 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, 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, 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

## 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 \*\*\*

April 4 - April 24

### BAKED BRIE

phyllo wrapped brie wedge, fig jam, poached pear, pepper honey drizzle, grilled crostini 16.00

### PRINCE EDWARD ISLAND MUSSELS

sautéed with garlic butter, red pepper flakes, clam broth, white wine, oven dried tomatoes, fresh basil and garlic bread 18.00

### BANG BANG SALMON

sautéed salmon, bok choy vegetable mix, bang bang sauce, soba noodles, peanut sauce, green onions and toasted sesame seeds 32.00

### ROASTED LAMB CHOPS

New Zealand frenched lamb, smokehouse almond crust with garlic and thyme, creamy polenta and cherry port wine reduction 34.00

### GRILLED CHICKEN FETTUCCHINE

parmesan broth, garlic, crushed red pepper, baby spinach, grape tomatoes, toasted pine nuts, Grana Padano parmesan 18.00

### VANILLA CRÈME BRÛLÉE

vanilla bean custard, crunchy caramelized sugar, wine poached pear, whipped cream, candied pecans 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 MAHI MAHI 31.00 MARKET \$\$**

### 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

### 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

### TOURNEO 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.*

## 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.