



# lunch

REDSTONE®  
AMERICAN GRILL

GENERAL MANAGER: *Erica Schmidt*  
EXECUTIVE CHEF: *Jeremy Meyer*

## 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

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 with 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 house-made maple butter skillet 14.00 wedge 5.00

## WOOD FIRED FLATBREAD

### ROTISSERIE CHICKEN

basil pesto, 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

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

### ANCHO SEA BASS

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

### SPICED ROTISSERIE CHICKEN

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

### CHIPOTLE SHORT RIB

two tortillas with chimichurri guacamole, cilantro, jicama, jalapeño, lettuce, onion and lime sour cream 17.00

## WEEKLY FEATURES

May 16 - June 5

### BAKED GOAT CHEESE

herbed goat cheese in marinara with fresh roasted garlic and kalamata olives, toasted ciabatta bread 12.00

### PIRI PIRI MUSSELS

Prince Edward Island mussels, sautéed peppers & onions, chorizo sausage, white wine, tomatoes and served with garlic bread 16.00

### ASIAN CHICKEN CHOP SALAD

miso marinated chicken breast, julienned lettuce and vegetable mix, soba noodles, spicy cashews, sesame vinaigrette, cilantro, toasted sesame seeds 16.00

### PASTA PRIMAVERA

red peppers, yellow squash, zucchini, carrots, linguine, white wine, crushed red pepper, Thai chili beurre blanc, fresh basil chiffonade 18.00

### REDSTONE'S BEYOND BURGER

Beyond Burger plant-based patty, smoked cumin spice, avocado tarragon mayo, Monterey jack, gluten free bun. Served with a strawberry vinaigrette super salad 17.00

### TIRAMISU

house-made, whipped mascarpone, rum espresso soaked lady fingers, crème anglaise, cocoa, mint sprig 10.00

Created by Chef Ahmed Whittaker ~ Eden Prairie, Minnesota

## 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

### SHORT RIB BURGER\*

braised short rib, Swiss and baby arugula, brioche bun 16.50

### ROSEMARY TURKEY BURGER

lean ground turkey, cranberries, walnuts, onion, spinach and Brie cheese 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 17.00

### ROTISSERIE CHICKEN

arugula, smoked tomato aioli and Jack on a ciabatta roll with chicken au jus 15.00

### ROTISSERIE TURKEY

lettuce, tomato, cheddar on multi-grain bread, basil aioli 15.00

### CRAB CAKE

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

### BUFFALO CHICKEN

buffalo sauce, blue cheese, lettuce and tomato 16.00

## ENTREES

### SIMPLE GRILLED FISH

rice pilaf, seasonal vegetables, chef's salsa and grilled citrus  
Lemon garlic oil or Cajun spice Salmon 22.00 Fresh Catch MKT

### SIGNATURE ROTISSERIE CHICKEN

classic style or basted in barbecue with garlic mashed potatoes and asparagus 22.00

### BABY BACK RIBS

wood fired and served with French fries and coleslaw  
Half Rack 18.50 Full Rack 28.50

## SIDES

PICKLES 3.50

GARLIC MASHED 6.00

BAKED BEANS 4.00

RICE PILAF 5.50

COLESLAW 4.00

GRILLED MUSHROOMS 7.00

FRENCH FRIES 5.50

MAC & CHEESE 7.00

## SOUPS

FRENCH ONION 7.50

SHRIMP AND SWEET CORN CHOWDER 8.50

CHICKEN NOODLE 6.50

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.