



lunch

REDSTONE®
AMERICAN GRILL

GENERAL MANAGER: Kelly Wilson
EXECUTIVE CHEF: Jesus Barajas

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.