



dinner

REDSTONE
AMERICAN GRILL

GENERAL MANAGER: Josh White
EXECUTIVE CHEF: Chris Sigalas

SHARED PLATES

- BREAKING BREAD (V)**
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 salted tortilla strips 16.50
- BANG BANG JUMBO SHRIMP**
firecracker batter, crispy fried, wasabi ranch
Half order 13.00 Full order 19.00
- GRILLED CHICKEN WINGS (G)**
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, Sriracha aioli Half order 7.50 Full order 13.50
- SEARED AHI TUNA***
sesame seed and black pepper crusted, Asian slaw 17.00
- SPINACH & ARTICHOKE DIP (V)**
parmesan cream base, Grana Padano parmesan, grilled bread points 14.00
- BANG BANG CHICKEN**
firecracker batter, crispy fried, Sriracha aioli 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 (V)**
creamy spinach and artichoke hearts, grilled wild mushrooms, mozzarella 13.50
- FIG & PROSCIUTTO**
grilled onions, asparagus, fig jam, mozzarella, goat cheese, balsamic glaze 13.50
- MARGHERITA (V)**
basil pesto, tomatoes, fresh mozzarella, balsamic glaze and fresh basil 14.00

SALADS

- ROTISSERIE CHICKEN CHOPPED**
cornbread croutons, tomatoes, smoked bacon, golden raisins, corn and honey-lime vinaigrette 17.50
- SMOKEHOUSE STEAK COBB* (G)**
smoked bacon, grilled asparagus, sweet corn, red onion, tomatoes, gouda and smoked onion ranch 18.00
- BABY SPINACH & ARUGULA (V)**
grapes, apples, carrots, toasted almonds, spicy walnuts, blue cheese crumbles and orange vinaigrette 15.00
- HOUSE (G)(V)**
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 potatoes and asparagus 22.00
- BABY BACK RIBS (G)**
wood fired, served with French fries and coleslaw Half Rack 19.00 Full Rack 29.00
- JERK CHICKEN (G)**
wood fired, jerk seasoned, rice pilaf, asparagus, seared brown sugar pineapple, Caribbean pepper mix 23.00

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. Gluten free bun available*
- 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
- GARDEN TURKEY BURGER**
zucchini infused ground all white meat turkey, peppercorn roasted garlic mayo, alfalfa sprouts, toasted roll 16.00

WEEKLY FEATURES

May 30 - June 19

BANG BANG CAULIFLOWER
crispy fried florets, Sriracha aioli, Yum Yum sauce 12.00

CHICKEN CAVATAPPI
pulled roasted chicken, tomatoes, garlic, artichokes, white wine cream sauce, Grana Padano parmesan, fresh basil 18.00

PORK SOUVLAKI
marinated pork skewers with red peppers and onion, basmati rice pilaf, tzatziki sauce and arugula salad 26.00

TUSCAN NEW YORK STRIP
roasted marinated tomatoes, grilled asparagus, parmesan rosemary steak frites 42.00

PESTO CRUSTED MAHI MAHI
Yukon gold potatoes, garlic spinach, crispy fried leeks, Thai chili beurre blanc 32.00

WARM BERRIES CRISP
fresh berries, warm berry coulis, oatmeal cookies and vanilla ice cream 14.00

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 (G)**
rice pilaf, seasonal vegetables, chef's salsa and grilled citrus, choice of lemon garlic oil or Cajun spiced
- SALMON** 32.00 **MAHI MAHI** 31.00 **ALASKAN HALIBUT** 32.00
- CEDAR PLANK SALMON (G)**
roasted red potatoes, asparagus and lemon garlic aioli 33.00
- CRAB STUFFED MAHI MAHI**
blue crab stuffing, seared mahi mahi, asparagus tips, roasted vegetables, lemon caper beurre blanc 33.00
- PARMESAN CRUSTED HALIBUT**
garlic mashed potatoes, grilled asparagus, roasted red pepper cream sauce, oven dried tomatoes 34.00
- CRAB CAKES**
tomato corn salad, Sriracha aioli and Old Bay fries 34.00

STEAKS

Our meats are hand trimmed and aged 28 days. Served with your choice of garlic mashed or Idaho baked potato and seasonal vegetables

- PRIME RIB *(G)**
aged, slow roasted and hand carved 35.00
- SIGNATURE FILET *(G)**
center cut sirloin 40.00
- NEW YORK STRIP *(G)**
center cut, USDA Prime, balsamic asparagus & tomatoes, parmesan bacon French fries 39.00

add oscar style 9.00
pan seared crab cake 12.00
blue cheese crust 2.00
béarnaise sauce 5.00
grilled mushrooms (g,v) 7.00

SIDES

- GRILLED ASPARAGUS** 6.00 **GARLIC MASHED** 6.00
ADD BÉARNAISE 3.00 **LOADED GARLIC MASHED** 8.00
IDAHO BAKED POTATO 6.50 **RICE PILAF (G,V)** 7.00
LOADED BAKED POTATO 8.00 **GRILLED MUSHROOMS (G,V)** 7.00
FRENCH FRIES (G) 5.50 **MAC & CHEESE** 8.00

SOUPS

- FRENCH ONION** 7.50 **SHRIMP & SWEET CORN CHOWDER** 9.00

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 foodborne 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.*

(G) = Gluten Free (V) = Vegetarian