



# lunch

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 with 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 and mozzarella 13.50

### FIG & PROSCIUTTO

grilled onions, asparagus, fig jam, mozzarella, goat cheese and 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 Starter 10.50

### 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  
Starter 10.00

### 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

## STREET TACOS

Two tortillas with chimichurri guacamole, cilantro, onion & jicama, jalapeño, lettuce, onion and lime sour cream. Served with choice of French fries, coleslaw or lime tortilla chips

SRIRACHA BBQ SALMON 16.00

RANCHERO CHICKEN 16.00

GRILLED AVOCADO (V) 13.00

## WEEKLY FEATURES

May 30 - June 19

### BANG BANG CAULIFLOWER

crispy fried florets, Sriracha aioli, Yum Yum sauce 12.00

### GREEK SALAD

beefsteak tomatoes, Kalamata olives, cucumbers, yellow peppers, red onions, red wine vinaigrette, feta cheese 15.00

### CRISPY CHICKEN CORDON BLEU

butter milk marinated chicken, Cure 81 ham, swiss cheese, honey mustard, lettuce, tomato, brioche bun and choice of side 15.00

### CHICKEN CAVATAPPI

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

### CHIMICHURRI STEAK & HASH BROWNS

wood fire grilled flat iron steak, cheddar hash browns, chimichurri sauce and a spinach salad with balsamic vinaigrette 17.00

### WARM BERRIES CRISP

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

## BURGERS & 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

### REDSTONE BURGER\*

cheddar, applewood smoked bacon, barbecue sauce 16.00

### GENERAL TSO BEYOND BURGER (V)

Beyond Burger plant-based patty, sweet & spicy General Tso sauce, broccoli slaw, grilled red onions 16.00

### GARDEN TURKEY BURGER

zucchini infused ground all white meat turkey, peppercorn roasted garlic mayo, alfalfa sprouts, toasted roll 16.00

### ITALIAN BURGER\*

burger patty, prosciutto, fresh mozzarella, garlic rosemary aioli, balsamic glaze, arugula, oven dried tomatoes 15.50

### SIGNATURE PRIME DIP

horseradish mayo, Swiss, crispy onion strings, French onion au jus 17.00

### BIG KAHUNA CHICKEN

marinated chicken breast, grilled pineapple, roasted jalapeño, Canadian bacon, Monterey jack cheese, teriyaki sauce 16.00

### CRAB CAKE

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

## LETTUCE WRAPS

Bibb leaf lettuce filled with avocado, cabbage, cucumber, carrots, wasabi lime mayo, sesame seeds and your choice of protein. Served with a soba noodle salad and tamari sauce

TUNA POKE 18.00

SWEET & SOUR CHICKEN 16.00

BEYOND BEEF TERIYAKI (V) 16.00

## ENTREES

### SUMMER FRESH SALMON (G)

wood fired, grilled asparagus, fresh fruit salsa, choice of lemon garlic oil or Cajun spice 22.00

### SIGNATURE ROTISSERIE CHICKEN

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

### BABY BACK RIBS (G)

wood fired and served with French fries and coleslaw Half Rack 19.00 Full Rack 29.00

### CHIMICHURRI NEW YORK STRIP (G)

wood fired, cilantro chimichurri, French fries 26.00

## SOUPS

FRENCH ONION 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 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