

BRUNCH

SHARED PLATES

BREAKFAST FLATBREAD

cream cheese scrambled eggs, cheddar, bacon and oven dried tomatoes 13.00

BREAKFAST SLIDERS

cream cheese scrambled eggs, bacon and American cheese with hollandaise 12.00

BUFFALO SHRIMP

buffalo sauce and blue cheese dressing
Half order 13.00 Full order 18.00

MARGHERITA FLATBREAD

basil pesto, tomatoes, mozzarella, balsamic and fresh basil 13.00

BAKED CRAB DIP

served with salted tortilla strips 16.50

PARMESAN SHRIMP & CALAMARI

parmesan gremolata tossed with spicy pepper mix with lemon garlic aioli 16.00

JERK CHICKEN FONDUE

sourdough croutons, apples, grapes and smoked gouda fondue 16.00

GRILLED CHICKEN WINGS

choice of buffalo, ranch or barbecue 13.50

BREAKFAST

CHEF'S BRUNCH

French toast, fruit salad, cream cheese scrambled eggs, bacon, sausage and hash browns. Additional servings are complimentary 17.00

REDSTONE BREAKFAST

three eggs, bacon or sausage, hash browns and toast 13.50

REDSTONE BUTTERMILK PANCAKES

bacon or sausage with fresh fruit and maple syrup 12.00

FRENCH TOAST

challah bread, bacon or sausage, fresh fruit and maple syrup 12.00

BYO OMELET

choose any four items: cheddar, swiss, pepper jack, ham, sausage, bacon, onions, green&red pepper mix, spinach, diced tomatoes and mushrooms 13.50

egg whites only or any additional items add 2.00

BRUNCH BURGER*

8 oz burger, BBQ pork, bacon, pepper jack and a fried egg 16.50

STEAK AND EGGS*

prime top sirloin, three eggs, hash browns and toast 16.50

EGGS BENEDICT

english muffin, wood grilled Canadian bacon, hollandaise and hash browns 14.00

CRAB BENEDICT

english muffin, jumbo lump crab cakes, garlic spinach, hollandaise and hash browns 16.00

REDSTONE EGGS BENEDICT

corn bread slices sautéed in maple butter, BBQ pork, and smoked adobo hollandaise, with Idaho potatoes 16.50

LUNCH

All burgers and sandwiches are served with choice of coleslaw, French fries, garlic mashed potatoes or baked beans.

CHICKEN CHOPPED SALAD

cornbread croutons, tomatoes, smoked bacon, golden raisins, corn and honey-lime vinaigrette 16.50

REDSTONE BURGER*

cheddar, applewood smoked bacon and barbecue sauce 16.00

ROTISSERIE TURKEY SANDWICH

buttermilk marinated turkey, lettuce, tomato and cheddar on multi-grain bread with basil aioli 15.00

SIGNATURE PRIME DIP

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

ROTISSERIE CHICKEN SANDWICH

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

SMOKEHOUSE STEAK COBB*

smoked bacon, grilled asparagus, sweet corn, red onion, tomatoes, gouda and smoked onion ranch 17.00

ROTISSERIE CHICKEN

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

BABY BACK RIBS

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

TOURNEO BEEF WELLINGTON*

tenderloin filets, glazed puff pastry, wild mushroom duxelles, prosciutto, bordelaise sauce and seasonal vegetables

Single 31.00 Double 42.00

KIDS BRUNCH MENU

FOR OUR GUESTS 10 AND UNDER. ALL ITEMS SERVED WITH FRUIT.

ALL CHOICES INCLUDE KID SOFT DRINK, MILK OR CHOCOLATE MILK 11.00

KIDS BREAKFAST

one egg, bacon and toast with jam

GRILLED CHEESE

American cheese served with fries

PANCAKES

two pancakes with sausage, butter and syrup

CHICKEN BITES

white meat chicken tenders served with fries

FRENCH TOAST

two slices of French toast with bacon, butter and syrup

Available 10:00 am to 2:00 pm

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 on the bottom of the menu.

** 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.

BRUNCH

MOCKTAILS (ALL NON-ALCOHOLIC)

ROSEMARY BLACKBERRY SMASH

blackberries, rosemary, lemons,
honey syrup, club soda 5

PINEAPPLE MOCKJITO

mint, pineapple, lime,
simple syrup 5

BLUEBERRY LAVENDER LEMONADE

blueberries, lemonade, grapefruit
juice, lavender syrup 5

HANDCRAFTED COCKTAILS

SUNRISE SANGRIA

Pinot Grigio, strawberry, St. Germain
elderflower, orange juice 9

REDSTONE BLOODY

Tito's handmade vodka, celery, blue cheese stuffed
olive, cheese, applewood smoked bacon, celery salt
rim, with a 7oz Highlife pony 12.50

EARLY MORNING LEMONADE

Tito's handmade vodka, blood
orange, lemonade, grapefruit juice 10

DOLI DRIVER

handcrafted Redstone doli, orange
juice 9

MIMOSAS

REDSTONE MIMOSA

Redstone doli, sparkling wine 8

POMEGRANATE MIMOSA

POM juice, sparkling wine 8

PEACH MIMOSA

peach schnapps, sparkling
wine, orange juice 8

MULES

MORNING MULE

Tito's handmade vodka, orange juice,
Maine Root ginger beer, fresh lime 10

LIMONCELLO MULE

Tito's handmade vodka, Limoncello,
Maine Root ginger beer, fresh lemon 10

PALOMA MULE

Tito's handmade vodka, grapefruit juice,
Maine Root ginger beer, fresh lime 10

COFFEE DRINKS

FRENCH CONNECTION

cognac, amaretto, coffee,
whipped cream 9

SALTED CARAMEL IRISH COFFEE

Bailey's Irish Cream, coffee, salted
caramel, whipped cream 9

KENTUCKY COFFEE

Bulleit bourbon, Kahlua, vanilla,
coffee, whipped cream 9

WINE BY THE GLASS

SPARKLING, ROSÉ & WHITE

LA MARCA Prosecco, Italy 12 (split)

MASCHIO Sparkling, Italy 11 (split)

CLINE CASHMERE Rosé, California 11

FLEUR DE MER Rosé, Provence-France 13

BELLA SERA Moscato, Italy 8

THE SEEKER Riesling, Mosel-Germany 10

MURPHY-GOODE Sauvignon Blanc, North Coast 10

DECOY BY DUCKHORN Sauvignon Blanc, Sonoma County 12

LOVEBLOCK Sauvignon Blanc, New Zealand 14

BENVOLIO Pinot Grigio, Italy 9

BENTON LANE Pinot Gris, Willamette Valley 12

MASO CANALI Pinot Grigio, Italy 13

PROVERB Chardonnay, California 10

THE ARSONIST Chardonnay, Russian River Valley 12

MER SOLEIL RESERVE Chardonnay, Santa Lucia Highlands 14

REDS

PROPHECY Pinot Noir, California 10

BOEN Pinot Noir, Tri Appelation - California Coast 12

CLOUDLINE Pinot Noir, Willamette Valley - Oregon 14

BELLE GLOS CLARK & TELEPHONE Pinot Noir, Santa Maria Valley 18

APOTHIC RED Red Blend, California 9

PARADUXX BY DUCKHORN Cab/Zinfandel/Merlot, Napa Valley 15

FINCA EL ORIGEN Malbec Reserva, Argentina 12

ST. FRANCIS Old Vines Zinfandel, Sonoma 12

BARON DE LEY MUSEUM RESERVA Tempranillo, Spain 12

CHATEAU VIGNOT Saint Emilion Grand Cru, Bordeaux 16

CHATEAU SOUVERAIN Merlot, California 10

DECOY BY DUCKHORN Merlot, Sonoma County 13

MURPHY-GOODE Cabernet Sauvignon, North Coast 10

FREAKSHOW Cabernet Sauvignon, Lodi 13

DAOU Cabernet Sauvignon, Paso Robles 15

VOLUNTEER Cabernet Sauvignon, Napa Valley 16