



dinner

REDSTONE
AMERICAN GRILL

GENERAL MANAGER : Darrell Carpenter
EXECUTIVE CHEF: Alan Abney

SHARED PLATES

BREAKING BREAD (V)

served with compound butter, green chimichurri and olive tapenade 8.00

BUFFALO JUMBO SHRIMP

buffalo sauce and blue cheese dressing
Half order 13.00 Full order 19.00

BAKED CRAB DIP

served with salted tortilla chips 17.00

GRILLED CHICKEN WINGS (G)

wood roasted with choice of buffalo, ranch or barbecue
15.00

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

BANG BANG CHICKEN

crispy fried chicken, Sriracha aioli, wasabi ranch 16.00

HUMMUS (V)

classic hummus, fried capers and chickpeas, cilantro, flatbread
crisps 13.00

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

BBQ CHICKEN

rotisserie chicken, grilled red onion, mozzarella, smoked
gouda, and cilantro 15.00

MARGHERITA (V)

basil pesto, tomatoes, fresh mozzarella, balsamic glaze and
fresh basil 14.00

PHILLY CHEESESTEAK

grilled steak, cheese sauce, red peppers, Monterey jack, fried
mushrooms and onions 15.50

SALADS

SMOKEHOUSE STEAK COBB* (G)

smoked bacon, grilled asparagus, sweet corn, red onion,
tomatoes, gouda cheese and smoked onion ranch 18.00

ROTISSERIE CHICKEN CHOPPED

cornbread croutons, tomatoes, smoked bacon, golden raisins,
corn and honey-lime vinaigrette 17.50

WEDGE SALAD (G)

iceberg lettuce, heirloom tomatoes, applewood smoked
bacon, Amablu blue cheese, blue cheese dressing, scallions
(ranch dressing available) 12.00

HOUSE (G)(V)

tomatoes, carrots, cucumbers, red onion, Grana Padano
parmesan, spicy walnuts and balsamic vinaigrette Starter 9.00

CAESAR

romaine, garlic sourdough croutons, Grana Padano parmesan
crisp and Caesar dressing Starter 9.00

add to any salad:

rotisserie chicken 5.00

lodge cornbread wedge 5.00

grilled steak* 8.00

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*

BIG KAHUNA CHICKEN

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

REDSTONE BURGER*

cheddar, applewood smoked bacon and barbecue sauce
16.00

GENERAL TSO TURKEY BURGER

sweet and spicy General Tso sauce, broccoli slaw and grilled red
onions 16.00

NATIONAL HARBOR'S HAPPIEST HOURS

Monday-Friday 3:00pm-7:00pm
**Inside Bar Only*

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

CEDAR PLANK SALMON (G)

roasted red potatoes, asparagus, and lemon garlic aioli 33.00

CRAB STUFFED MAHI MAHI

blue crab stuffing, seared mahi mahi, roasted summer vegetables,
asparagus tips, lemon caper beurre blanc 33.00

CRAB CAKES

jumbo lump crab cakes, tomato corn salad, Sriracha aioli,
Old Bay French 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

SIGNATURE PRIME RIB

Thursday - Saturday

Redstone's aged, slow roasted & hand carved
prime rib 36.00

SIGNATURE FILET (G)*

center cut tenderloin 42.00

BONE IN RIBEYE (G)*

certified USDA Black Angus 43.00

NEW YORK STRIP (G)*

center cut, USDA Prime 39.00

WOOD FIRED CAJUN RIBEYE (G)*

seasonal vegetables, balsamic grilled
onions, garlic mashed potatoes, beef
au jus 44.00

add oscar style 9.00

blue cheese crust 2.00

béarnaise sauce 5.00

grilled mushrooms 7.00

SIGNATURES

ROTISSERIE CHICKEN

classic style or basted in barbecue with garlic mashed
and asparagus 23.00

BABY BACK RIBS (G)

wood fired and 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

SIDES

**GRILLED ASPARAGUS
WITH BÉARNAISE** 9.00

GARLIC MASHED 6.50

LOADED GARLIC MASHED 8.00

IDAHO BAKED POTATO 6.50

RICE PILAF (G)(V) 6.00

LOADED BAKED POTATO 8.00

GRILLED MUSHROOMS (G)(V) 7.00

FRENCH FRIES (G) 5.50

MAC & CHEESE 8.00

HONEY CIDER BACON

BRUSSEL SPROUTS 7.50

SOUPS

SHRIMP & SWEET CORN CHOWDER 9.00

REDSTONE WEEKEND BRUNCH

Bring in the family and enjoy brunch with all your favorites and a few of ours

Saturday and 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

WHENEVER POSSIBLE, WE UTILIZE ENVIRONMENTALLY FRIENDLY AND SUSTAINABLE FARMS AND VINEYARDS THAT EMBODY COMMITMENT TO RESPONSIBLE LAND PRESERVATION AND WATER USAGE.

MANY OF THESE WINERIES ALSO MAKE IT A POINT TO DONATE A PORTION OF THEIR PROCEEDS TO CHARITABLE CAUSES, INCLUDING THE NAPA VALLEY FIREFIGHTERS' FUND, OPERATION HOMEFRONT AND MANY OTHERS.

CHAMPAGNE & PROSECCO

SOFIA BY COPPOLA Blanc de Blanc, California 12 (split)
LA MARCA Prosecco, Italy 12 (split) / 46 (bottle)
STEORRA Brut, Russian River Valley 39
VEUVE CLICQUOT Brut, Champagne-France 120

ROSÉ

RUFFINO Sparkling Rosé, Italy 12 (split)
FLEUR DE MER Rosé, Provence-France 13 / 50
BOUVET Brut Rosé Excellence, France 49
COPAIN Rosé of Pinot Noir, Mendocino County 62

OTHER WHITES

CANYON ROAD Moscato, California 10 / 39
VILLA M BIANCO Moscato, Italy 14 / 54
THE SEEKER Riesling, Mosel-Germany 12 / 46
KUNG FU GIRL Riesling, Washington 46
AVELEDA Vinho Verde, Portugal 39

SAUVIGNON BLANC

MURPHY-GOODE North Coast 10 / 39
PROPHECY New Zealand 12 / 46
DUCKHORN Napa Valley 58

PINOT GRIGIO

BENVOLIO Italy 10 / 39
ACROBAT Oregon 12 / 46
MASO CANALI Italy 46

CHARDONNAY

PROVERB California 10 / 39
LA CREMA Monterey 14 / 54
LAGUNA Russian River Valley 58
ROMBAUER Carneros 79

PINOT NOIR

PROVERB California 10 / 39
ELOUAN Oregon 13 / 50
LA CREMA Monterey 15 / 58
COPAIN LES VOISINS Anderson Valley 69
BELLE GLOS BALADE Santa Maria Valley 89

NEW WORLD

APOTHIC DARK California 10 / 39
FINCA EL ORIGEN Malbec Reserva, Argentina 11 / 42
PESSIMIST BY DAOU Petite Sirah/Syrah, Paso Robles 13 / 50
ST. FRANCIS Old Vines Zinfandel, Sonoma 46
ORIN SWIFT ABSTRACT Grenache-Petit Sirah-Syrah, California 69

OLD WORLD

VILLA M ROSSO Brachetto, Italy 14 / 54
CHATEAU LA NERTHE Cotes Du Rhone-France 46
BARON DE LEY Tempranillo, Rioja-Spain 39
ARGIANO N/C Super Tuscan-Italy 50
SILVIO NARDI Brunello di Montalcino-Italy 98

MERLOT

RED ROCK California 10 / 39
DECOY BY DUCKHORN Sonoma 14 / 54
DUCKHORN Napa Valley 89

CABERNET SAUVIGNON

PROVERB California 10 / 39
LOUIS MARTINI Sonoma 13 / 50
DAOU Paso Robles 14 / 54
VOLUNTEER Napa Valley 16 / 62
QUILT Napa Valley 76
JORDAN Alexander Valley 98
CAYMUS Napa Valley 125
LA JOTA Howell Mountain-Napa Valley 140
CADE BY PLUMPJACK Howell Mountain-Napa Valley 150

COCKTAILS

REDSTONE DOLI

fresh pineapple aged with New Amsterdam vodka. Redstone Grill's signature cocktail 12

- *Redstone's Original Doli*
- *Strawberry Doli*
- *Tropical Doli*

BLOOD ORANGE COSMO

Tito's handmade vodka, Cointreau, cranberry, lime, blood orange 12

LIMONCELLO MULE

Tito's handmade vodka, Limoncello, Maine Root ginger beer, lemon 12

TEQUILING ME SOFTLY

Camarena Reposado, guava, pineapple juice, lime, mint 12

KOOL YOUR JETS

New Amsterdam vodka, lemon juice, grape Kool-Aid 12

READY FOR SUMMER

Malibu coconut rum, New Amsterdam lemon vodka, cranberry juice, orange liqueur, lime 12

SANGRIA

handcrafted from the bar with the perfect mix of fresh fruits, wine and spirits 11

- *Red Sangria*
- *White Sangria*
- *Rosé Sangria*

CATCHER IN THE RYE

Bulleit rye whiskey, blackberry, lemonade, lemon lime soda 12

MOCKTAILS (ALL NON-ALCOHOLIC)

ROSEMARY BLACKBERRY SMASH

blackberry, rosemary, lemon, honey syrup, club soda 5

PINEAPPLE MOCKJITO

mint, pineapple, lime, simple syrup 5

BLOOD ORANGE LEMONADE

blood orange, lemonade, grapefruit juice 5