



dinner

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 croutons 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, 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
housemade maple butter *skillet* 14.00 *wedge* 5.00

WOOD FIRED FLATBREAD

ROTISSERIE CHICKEN

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, raisins, 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

REDSTONE SIGNATURES

ROTISSERIE CHICKEN

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

BABY BACK RIBS

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

BRAISED SHORT RIB

roasted red potatoes, asparagus, short rib jus and garlic butter 29.00

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.

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

ROSEMARY TURKEY BURGER

lean ground turkey, cranberries, walnuts, onion, spinach and Brie cheese 16.00

WEEKLY FEATURES

July 11 - July 31

THAI CHICKEN FLATBREAD

barbecue pulled chicken, mozzarella, pesto, oven dried tomatoes, pineapple mango salsa, cilantro, peanut sauce 14.00

FIRECRACKER SHRIMP

crispy shrimp, sriracha aioli, scallions, toasted black and white sesame seeds 14.00

VINE RIPE TOMATO SPAGHETTINI

vine ripe tomatoes, fresh basil, extra virgin olive oil, garlic, Grana Padano parmesan 18.00

COCONUT CRUSTED MAHI MAHI

ginger lime cream sauce, coconut rice pilaf, julienned vegetable salad with honey lime vinaigrette 32.00

BANG BANG PORK

wood fired, bang bang sauce, broccoli slaw, wasabi mashed potatoes, scallions, toasted black and white sesame seeds 26.00

WATERMELON CAKE

layers of vanilla cake, cream cheese frosting and fresh watermelon, with strawberries, raspberries, blackberries, almonds and a scoop of strawberry ice cream 10.00

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

rice pilaf, seasonal vegetables, chef's salsa and grilled citrus. Choice of lemon garlic oil or Cajun spiced.

SALMON 32.00 **SEA BASS** 36.00 **WALLEYE** 32.00 **MAHI MAHI** 31.00

CEDAR PLANK SALMON

roasted red potatoes, asparagus, and lemon garlic aioli 33.00

MAHI MAHI FARRO RISOTTO

zucchini, roasted peppers, wild mushroom ragout, white wine garlic butter sauce 32.00

PAN SEARED CHILEAN SEA BASS

brandy-garlic crust, stir fried vegetables with Asian sesame vinaigrette and basmati rice 38.00

PARMESAN CRUSTED WALLEYE

garlic mashed potatoes, grilled asparagus, tomato marmalade and caper beurre blanc 32.00

CRAB CAKES

tomato corn salad, Sriracha aioli and Old Bay fries 31.00

STEAKS

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

14oz PRIME RIB*

aged, slow roasted and hand carved 34.00

16oz BONE IN RIBEYE*

certified USDA Black Angus 42.00

10oz SIGNATURE FILET*

center cut tenderloin 44.00

TOURNEDO BEEF WELLINGTON*

tenderloin filet, glazed puff pastry, mushrooms duxelles, prosciutto, bordelaise sauce Single 31.00 Double 42.00

All Wellington's will be cooked to Medium Rare to Medium.

SIDES

GRILLED ASPARAGUS WITH BÉARNAISE 7.50

IDAHO BAKED POTATO 6.50

LOADED BAKED POTATO 8.00

FRENCH FRIES 5.50

GARLIC MASHED 6.00

LOADED GARLIC MASHED 7.50

RICE PILAF 5.50

GRILLED MUSHROOMS 7.00

MAC & CHEESE 7.00

SOUPS

FRENCH ONION 7.50

CHICKEN NOODLE 6.50

SHRIMP AND SWEET

CORN CHOWDER 8.50

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 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.

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

LA MARCA Prosecco, Italy 12 (split)
STEORRA Brut, Russian River Valley 39
SANTA MARGHERITA Prosecco, Italy 59
VEUVE CLICQUOT Brut, Champagne-France 96

ROSÉ

MASCHIO Sparkling Rosé, Italy 11 (split)
CLINE CASHMERE Rosé, California 11 / 42
FLEUR DE MER Rosé, Provence-France 13 / 50
BOUVET Brut Rosé Excellence, France 42

OTHER WHITES

BELLA SERA Moscato, Italy 8 / 31
THE SEEKER Riesling, Mosel-Germany 10 / 39
BURGANS Albarino, Rias Baixas-Spain 39
POGGIO AL RESORO SOLOSOLE Vermentino-Italy 46

SAUVIGNON BLANC

MURPHY-GOODE North Coast 10 / 39
DECOY BY DUCKHORN Sonoma County 12 / 46
LOVEBLOCK New Zealand 14 / 54
DOMAINE HIPPOLYTE REVERDY Sancerre-France 58

PINOT GRIGIO

BENVOLIO Italy 9 / 35
BENTON LANE Willamette Valley 12 / 46
MASO CANALI Italy 13 / 50

CHARDONNAY

PROVERB California 10 / 39
THE ARSONIST Russian River Valley 12 / 46
MER SOLEIL RESERVE Santa Lucia Highlands 14 / 54
LOUIS JADOT STEEL UNOAKED Burgundy-France 42
STAGS' LEAP WINERY Napa Valley 58
LACREMA KELLIANN Russian River Valley 69

PINOT NOIR

PROPHECY California 10 / 39
BOEN Tri Appellation-California Coast 12 / 46
CLOUDLINE Willamette Valley-Oregon 14 / 54
BELLE GLOS CLARK & TELEPHONE Santa Maria Valley 18 / 69
FOUR GRACES Willamette Valley-Oregon 58
BELLE GLOS DAIRYMAN VINEYARD Russian River Valley 98
ROCHIOLI ESTATE Russian River Valley 125

NEW WORLD

APOTHIC RED California 9 / 35
PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 15 / 58
MULDERBOSCH FAITHFUL HOUND South Africa 46
STAG'S LEAP THE INVESTOR Proprietary Blend, Napa Valley 76
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 79
ST. FRANCIS Old Vines Zinfandel, Sonoma 12 / 46
PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 46
ORIN SWIFT MACHETE Petite Sirah Blend, California 79

OLD WORLD

BARON DE LEY MUSEUM RESERVA Tempranillo, Spain 12 / 46
CHATEAU VIGNOT Saint-Emilion Grand Cru, Bordeaux 16 / 62
NICOLISSECCAL Valpolicella Classico Superiore Ripasso, Italy 54
TELEGRAPH TELEGRAMME Chateaufeuf du Pape-France 89
ARGIANO Brunello di Montalcino-Italy 98

MERLOT

CHATEAU SOUVERAIN California 10 / 39
DECOY BY DUCKHORN Sonoma County 13 / 50
TWOMEY BY SILVER OAK Napa Valley 98

CABERNET SAUVIGNON

MURPHY-GOODE North Coast 10 / 39
FREAKSHOW Lodi 13 / 50
DAOU Paso Robles 15 / 58
VOLUNTEER Napa Valley 16 / 62
JUSTIN Paso Robles 58
QUILT Napa Valley 79
ADAPTATION BY PLUMPJACK Napa Valley 89
JORDAN Alexander Valley 98
STAG'S LEAP ARTEMIS Napa Valley 120
CAYMUS Napa Valley 150
SILVER OAK Napa Valley 195
JOSEPH PHELPS INSIGNIA Napa Valley 295

COCKTAILS

SIGNATURE DOLI

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

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

BLOOD ORANGE COSMO

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

LIMONCELLO MULE

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

MOCKTAILS (ALL NON-ALCOHOLIC)

ROSEMARY BLACKBERRY SMASH

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

SAGE ADVICE

Tito's handmade vodka, sage, lemons, lavender syrup, club soda 12

COOL AS A CUCUMBER MOJITO

New Amsterdam gin, fresh cucumber, mint, lime juice, club soda 12

TEQUILING ME SOFTLY

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

READY FOR SUMMER

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

CATCHER IN THE RYE

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

SANGRIA

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

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

OLD FASHIONED

Bulleit bourbon, cane sugar cube, orange bitters, brandied cherries & orange 12

REDSTONE MANHATTAN

Woodford Reserve bourbon whiskey, Carpano Antica Formula vermouth, Angostura & black walnut bitters, brandied cherries 13.50

BLUEBERRY LAVENDER LEMONADE

blueberries, lemonade, grapefruit juice and lavender syrup 5