



dinner

REDSTONE
AMERICAN GRILL

GENERAL MANAGER: Kristin Kroeger

EXECUTIVE CHEF: Ross Heier

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

August 1 - August 21

KOREAN BBQ WINGS

marinated, wood fire grilled, Korean barbecue sauce 13.00

CHICKEN CAESAR FLATBREAD

grilled chicken breast, mozzarella, diced tomatoes, Grana Padano parmesan, shredded lettuce, parmesan cheese crisps 13.00

APPLE CIDER GLAZED PORK CHOP

marinated, seasoned and seared bone-in pork chop, apple cider reduction, roasted root vegetables and house-made macaroni & cheese 32.00

CAJUN CHICKEN PENNE

roasted chicken, Andouille sausage, jalapeño, peppers, onion, penne pasta, Cajun cream sauce, fresh parsley 18.00

MISO GLAZED COD

Dashi Japanese broth, sautéed shitake mushroom caps, sliced radish, daikon sprouts 32.00

SALTED CARAMEL TART

pretzel crust, house-made caramel filling, chocolate ganache, sea salt, whipped 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.