

# 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 19.00

### MARGHERITA FLATBREAD

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

### 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

### CLASSIC FONDUE

spicy cauliflower, steamed broccoli, roasted sourdough croutons, Granny Smith apples 14.00

add jerk chicken 2.00

add steak 2.00

### GRILLED CHICKEN WINGS

choice of buffalo, ranch or barbecue 14.50

## 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

### 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\*

New York strip, three eggs, hash browns and toast 19.00

### 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 17.00

### 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, honey-lime vinaigrette 17.50

### SMOKEHOUSE STEAK COBB\*

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

### KALE & QUINOA SALAD

black quinoa, fresh strawberries, rum raisins, roasted almonds, Grana Padano parmesan cheese, lemon parmesan vinaigrette  
Starter 10.00

### ROTISSERIE CHICKEN

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

### BABY BACK RIBS

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

### SIGNATURE PRIME DIP

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

### REDSTONE BURGER\*

cheddar, applewood smoked bacon and barbecue sauce 16.00

### BIG KAHUNA CHICKEN SANDWICH

marinated chicken breast, grilled pineapple, roasted jalapeño, Canadian bacon, Monterey Jack cheese, teriyaki sauce 18.00

## 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.*