



# dinner

## SHARED PLATES

- BREAKING BREAD (V)**  
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 19.00
- PARMESAN SHRIMP & CALAMARI**  
spicy pepper mix with lemon garlic aioli 16.00
- BANG BANG JUMBO SHRIMP**  
bang bang sauce, wasabi ranch    Half order 13.00    Full order 19.00
- GRILLED CHICKEN WINGS (G)**  
wood roasted with choice of buffalo, ranch, or barbecue 14.50
- BAKED CRAB DIP**  
served with salted tortilla strips 16.50
- HONEY CIDER BACON BRUSSELS SPROUTS**  
pure honey, smoked bacon, Sriracha aioli    Half order 7.50    Full order 13.50
- SEARED AHI TUNA\***  
sesame seed and black pepper crusted, Asian slaw 17.00
- ASIAN GLAZED RIBS**  
slow smoked, General Tso glaze, Asian slaw, pickled ginger, cilantro, sesame seeds 14.50
- BANG BANG CAULIFLOWER (V)**  
firecracker batter, crispy fried, Sriracha aioli 12.00
- CLASSIC FONDUE (V)**  
spicy cauliflower, steamed broccoli, roasted sourdough croutons, Granny Smith apples 14.00    *add jerk chicken 2.00    add steak 4.00*

**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

- SPINACH, ARTICHOKE & WILD MUSHROOM (V)**  
creamy spinach and artichoke hearts, grilled wild mushrooms, chili flakes and mozzarella 13.50
- FIG & PROSCIUTTO**  
grilled onions, asparagus, fig jam, mozzarella, goat cheese, balsamic glaze 13.50
- MARGHERITA (V)**  
basil pesto, tomatoes, fresh mozzarella, balsamic glaze and fresh basil 14.00

## SALADS

- ROTISSERIE CHICKEN CHOPPED**  
cornbread croutons, tomatoes, smoked bacon, golden raisins, corn and honey-lime vinaigrette 17.50
- SMOKEHOUSE STEAK COBB\* (G)**  
smoked bacon, grilled asparagus, sweet corn, red onion, tomatoes, gouda and smoked onion ranch 18.00
- KALE & QUINOA SALAD (V)**  
black quinoa, fresh strawberries, rum raisins, roasted almonds, Grana Padano parmesan cheese, lemon parmesan vinaigrette    *Starter 10.00*
- HOUSE (G)(V)**  
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 potatoes and asparagus 22.00
- BABY BACK RIBS (G)**  
wood fired, 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
- 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. Gluten free bun available*  
**BIG KAHUNA CHICKEN SANDWICH**  
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, grilled red onions 16.00

## 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 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*

**REDSTONE®**  
AMERICAN GRILL

GENERAL MANAGER: *Kelly Wilson*  
EXECUTIVE CHEF: *Jesus Barajas*

## WEEKLY FEATURES

*September 12 - October 2*

- CHICKEN SATAY**  
coconut curry chicken skewers, Asian slaw, peanut sauce, Thai chili sauce, crushed peanuts, cilantro 12.00
- GRILLED CHICKEN CLUB FLATBREAD**  
marinated chicken, pesto, ranch dressing, tomatoes, bacon, grilled onions, provolone cheese, avocado 14.00
- RIGATONI BOLOGNESE**  
house-made bolognese sauce with beef and Italian sausage, fresh herbs 22.00
- SALMON VERONICA**  
grilled salmon, basmati rice pilaf, garlic, cremini mushrooms, cherry tomatoes, roasted red peppers, spinach, lemon beurre blanc 32.00
- PRIME NY STRIP AU POIVRE**  
seared black pepper crust, Jameson whiskey veal cream sauce, horseradish-chive mashed potatoes, baby watercress 43.00
- PEANUT BUTTER CHOCOLATE ROYAL**  
graham cracker nut crust, chocolate ganache, peanut butter mousse, warm caramel sauce, 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 (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    SEA BASS 36.00    WALLEYE 32.00**
- CEDAR PLANK SALMON (G)**  
roasted red potatoes, asparagus and lemon garlic aioli 33.00
- CRAB STUFFED MAHI MAHI**  
blue crab stuffing, seared mahi mahi, asparagus tips, roasted vegetables, lemon caper beurre blanc 33.00
- PARMESAN CRUSTED WALLEYE**  
garlic mashed potatoes, grilled asparagus, tomato marmalade and caper beurre blanc 32.00
- PAN SEARED CHILEAN SEA BASS**  
brandy-garlic crust, stir fried vegetables with Asian sesame vinaigrette and basmati rice 38.00
- CRAB CAKES**  
tomato corn salad, Sriracha aioli and Old Bay fries 34.00

## STEAKS

*Our meats are hand trimmed and aged 28 days. Served with your choice of garlic mashed, Idaho baked potato or bacon fat parmesan French fries and seasonal vegetables*

- PRIME RIB \*(G)**  
aged, slow roasted and hand carved 35.00
- SIGNATURE FILET\*(G)**  
center cut tenderloin 40.00
- NEW YORK STRIP \*(G)**  
center cut, USDA Prime 40.00
- BONE-IN RIBEYE \*(G)**  
certified USDA Black Angus 42.00

**add** oscar style 9.00  
pan seared crab cake 12.00  
blue cheese crust 2.00  
béarnaise sauce 5.00  
grilled mushrooms (g,v) 7.00

## SIDES

- GRILLED ASPARAGUS 6.00**
- IDAHO BAKED POTATO 6.50**
- LOADED BAKED POTATO 8.00**
- FRENCH FRIES (G) 5.50**
- CHEDDAR HASH BROWNS 6.00**
- GARLIC MASHED 6.00**
- LOADED GARLIC MASHED 8.00**
- RICE PILAF (G,V) 7.00**
- GARLIC MUSHROOMS (G,V) 7.00**
- MAC & CHEESE 8.00**

## SOUPS

- FRENCH ONION 7.50**
- CHICKEN NOODLE 7.50**
- SHRIMP & SWEET CORN CHOWDER 9.00**