



dinner

REDSTONE
AMERICAN GRILL

GENERAL MANAGER: *Kristin Kroeger*
EXECUTIVE CHEF: *Ross Heier*

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)

smoked gouda cheese, spicy cauliflower, broccoli, mushrooms, grilled pineapple, sourdough croutons 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

Happy Thanksgiving

Join us for our Thanksgiving buffet
All your favorites and a few of ours

Thursday, November 28, 2019

12:00pm - 6:00pm

Make your reservations today

www.redstonegrill.com

*We are also offering Thanksgiving To Go
You invite the family and let us cook the feast*



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 seasonal vegetables and your choice of garlic mashed, Idaho baked potato or bacon fat parmesan French fries

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

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