



lunch

REDSTONE
AMERICAN GRILL

GENERAL MANAGER: Cassie Sitzmann
EXECUTIVE CHEF: Ahmed Whittaker

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 with 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 and 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 *Starter* 10.50

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

STREET TACOS

Two tortillas with chimichurri guacamole, cilantro, onion & jicama, jalapeño, lettuce, onion and lime sour cream. Served with choice of French fries, coleslaw or lime tortilla chips

ANCHO SEA BASS	18.00
RANCHERO CHICKEN	16.00
SHORT RIB	17.00
GRILLED AVOCADO (V)	13.00

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*



BURGERS & 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. Sub Beyond Burger patty on any burger 4.00

REDSTONE BURGER*

cheddar, applewood smoked bacon, barbecue sauce 16.00

GENERAL TSO TURKEY BURGER

sweet and spicy General Tso sauce, broccoli slaw, grilled red onions 16.00

FIESTA BURGER*

ranchero spice rub, pepper jack cheese, chipotle aioli, jalapeño, lettuce, tomato, avocado 16.00

ULTIMATE BLT

applewood smoked bacon, honey mustard, lettuce, tomato, thick cut multi-grain bread 14.00

add avocado 2.00

SIGNATURE PRIME DIP

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

BIG KAHUNA CHICKEN

marinated chicken breast, grilled pineapple, roasted jalapeño, Canadian bacon, Monterey jack cheese, teriyaki sauce 16.00

CRAB CAKE

arugula, tomato corn salad, Sriracha aioli, Old Bay fries 18.00

LETTUCE WRAPS

lettuce cups, avocado, cabbage, cucumber, carrots, wasabi lime mayo, sesame seeds and your choice of protein. Served with rice pilaf and tamari sauce

TUNA POKE (G)	18.00
SWEET & SOUR CHICKEN (G)	16.00
BEEF TERIYAKI (G)	17.00

ENTREES

FALL HARVEST SALMON (G)

wood fired, roasted heirloom carrots & beets, choice of lemon garlic oil or Cajun spice 22.00

SIGNATURE ROTISSERIE CHICKEN

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

BABY BACK RIBS (G)

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

CHIMICHURRI NEW YORK STRIP*

wood fired, Montreal steak seasoning, cilantro chimichurri, scallions, cheddar hash browns 26.00

SOUPS

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

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