



# lunch

REDSTONE<sup>®</sup>  
AMERICAN GRILL

EXECUTIVE CHEF: Alan Abney

## SHARED PLATES

### BREAKING BREAD (V)

served with compound butter, green chimichurri and olive tapenade 8.00

### BUFFALO JUMBO SHRIMP

buffalo sauce and blue cheese dressing  
Half order 13.00 Full order 19.00

### BAKED CRAB DIP

served with salted tortilla chips 17.00

### GRILLED CHICKEN WINGS (G)

wood roasted with choice of buffalo, ranch or barbecue 15.00

### PARMESAN SHRIMP & CALAMARI

spicy pepper mix with lemon garlic aioli 16.00

### HONEY CIDER BACON BRUSSELS SPROUTS

pure honey, smoked bacon with Sriracha aioli  
Half order 7.50 Full order 13.50

### BANG BANG CHICKEN

crispy fried chicken, Sriracha aioli, wasabi ranch 16.00

### HUMMUS (V)

classic hummus, fried capers and chickpeas, cilantro, flatbread crisps 13.00

## 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

### BBQ CHICKEN

rotisserie chicken, grilled red onion, mozzarella, smoked gouda and cilantro 15.00

### MARGHERITA (V)

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

### PHILLY CHEESESTEAK

grilled steak, cheese sauce, red peppers, Monterey jack, fried mushrooms and onions 15.50

## SALADS

### SMOKEHOUSE STEAK COBB\* (G)

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

### ROTISSERIE CHICKEN CHOPPED

cornbread croutons, tomatoes, smoked bacon, golden raisins, corn and honey-lime vinaigrette 17.50 *Starter* 10.50

### WEDGE SALAD (G)

iceberg lettuce, heirloom tomatoes, applewood smoked bacon, Amablu blue cheese, blue cheese dressing, scallions (*ranch dressing available*) 12.00

### CAESAR

romaine, garlic sourdough croutons, Grana Padano parmesan crisp and Caesar dressing *Starter* 9.00

### HOUSE (G)(V)

tomatoes, carrots, cucumbers, red onion, Grana Padano parmesan, spicy walnuts and balsamic vinaigrette *Starter* 9.00

#### add to any salad:

rotisserie chicken 5.00 *lodge cornbread wedge* 5.00  
grilled steak\* 8.00

## NATIONAL HARBOR'S HAPPIEST HOURS

Monday-Friday 3:00pm-6:00pm  
*\*Inside Bar Only*

## 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*

RANCHERO CHICKEN 16.00

BBQ SALMON 16.00

GRILLED AVOCADO (V) 13.00

## 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*

### 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

### SALMON BURGER

red onions, capers, lemon zest, dill, lettuce, tomato, pickles and tarragon mayo 16.50

### SIGNATURE PRIME DIP

horseradish mayo, swiss, crispy onion strings and French onion au jus 18.00

### CRAB CAKE

arugula, tomato corn salad, Sriracha aioli and Old Bay fries 18.50

### BIG KAHUNA CHICKEN

marinated chicken breast, grilled pineapple, roasted jalapeno, Canadian bacon, Monterey Jack cheese, teriyaki sauce 16.00

## SIGNATURES

### FALL HARVEST SALMON (G)

wood fired, roasted heirloom carrots & beets, choice of lemon garlic oil or Cajun spice 24.00

### ROTISSERIE CHICKEN

classic style or basted in barbecue with garlic mashed and asparagus 23.00

### 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, cilantro chimichurri, crispy onion strings, French fries 26.00

## SOUPS

SHRIMP & SWEET 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