



lunch

REDSTONE[®]
AMERICAN GRILL

GENERAL MANAGER: *Matt Hentges*

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)

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, garlic, 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

WEEKLY FEATURES

December 5 - December 26

LOBSTER BISQUE SOUP

our classic house recipe prepared with rich lobster stock,
sherry wine and cream 11.00

BBQ PORK FLATBREAD

mozzarella, tomatoes, roasted red pepper, cheddar cheese,
barbecue sauce, crispy fried onion strings 14.00

SCALLOPS WITH BACON CREAM SAUCE*

seared scallops, bacon cream, fresh chives 17.00

SPINACH SALAD

fresh baby leaf spinach, rotisserie chicken, Manchego cheese,
bacon, Granny Smith apples, toasted nuts, grapes, eggs,
champagne bacon dressing 15.50

REDSTONE GOBBLER

rotisserie turkey, cranberry relish, cornbread stuffing, chicken au
jus, lemon sage aioli, toasted hoagie roll, sweet potato fries 16.00

CHICKEN RIGATONI

marinated grilled chicken breast, parmesan cream sauce with
cremini mushrooms and edamame, Grana Padano parmesan,
fresh parsley 18.00

ENGLISH TOFFEE CAKE

pecans, vanilla ice cream, warm toffee sauce 10.00

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. 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 pineapple teriyaki sauce

TUNA POKE (G) 18.00

SWEET & SOUR CHICKEN (G) 16.00

BEEF TERIYAKI (G) 17.00

ENTREES

FRESH 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, crispy onion strings, 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