



# dinner

REDSTONE  
AMERICAN GRILL

GENERAL MANAGER: *Matthew Henry*  
EXECUTIVE CHEF: *Sean Gardiner*

## SHARED PLATES

### BREAKING BREAD

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 18.00

### BAKED CRAB DIP

served with salted tortilla strips 16.50

### MOZZARELLA STUFFED MEATBALLS

beef, pork and veal, sweet marinara sauce, ciabatta croutons 14.00

### GRILLED CHICKEN WINGS

wood roasted with choice of buffalo, ranch or barbecue 13.50

### PARMESAN SHRIMP & CALAMARI

spicy pepper mix with lemon garlic aioli 16.00

### HONEY CIDER BACON BRUSSELS SPROUTS

pure honey, smoked bacon, Sriracha aioli Half order 6.50 Full order 12.50

### SEARED AHI TUNA\*

sesame seed and black pepper crusted, Asian slaw 17.00

### GRILLED SHRIMP COCKTAIL

smoky spiced marinated with Yum Yum sauce 18.00

### JERK CHICKEN FONDUE

spicy, grilled, jerk-marinated chicken, sourdough croutons, apples, grapes and smoked gouda fondue 16.00

### 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

### ROTISSERIE CHICKEN

oven roasted tomatoes, mozzarella, grilled mushrooms, truffle oil and fresh basil 13.50

### FIG & PROSCIUTTO

grilled onions, asparagus, fig jam, mozzarella, goat cheese and balsamic glaze 13.50

### MARGHERITA

basil pesto, tomatoes, fresh mozzarella, balsamic glaze and fresh basil 13.00

## SALADS

### BRUSSELS SPROUTS TURKEY & KALE

brussels sprouts, kale, rotisserie turkey, Granny Smith apples, raisins, pecans, mustard vinaigrette with goat cheese 15.50

### SMOKEHOUSE STEAK COBB\*

smoked bacon, grilled asparagus, sweet corn, red onion, tomatoes, gouda and smoked onion ranch 17.00

### ROTISSERIE CHICKEN CHOPPED

cornbread croutons, tomatoes, smoked bacon, golden raisins, corn and honey-lime vinaigrette 16.50

### HOUSE

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 and asparagus 22.00

### BABY BACK RIBS

wood fired and served with French fries and coleslaw Half Rack 18.50 Full Rack 28.50

### 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.*

### SIGNATURE PRIME DIP

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

### REDSTONE BURGER\*

cheddar, applewood smoked bacon and barbecue sauce 16.00

### ROSEMARY TURKEY BURGER

lean ground turkey, cranberries, walnuts, onion, spinach and Brie cheese 16.00

## 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

### CHICKEN RIGATONI

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

### SEARED SCALLOPS\*

lobster bisque, garlic spinach, truffle mashed potatoes with lobster meat 38.00

### PORK TENDERLOIN

wood-fired, basted with raspberry barbecue sauce, mashed sweet potatoes, grilled onions, charred broccoli 30.00

### ENGLISH TOFFEE CAKE

pecans, vanilla ice cream, warm toffee sauce 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

rice pilaf, seasonal vegetables, chef's salsa and grilled citrus. Choice of lemon garlic oil or Cajun spiced.

**SALMON** 32.00 **SEA BASS** 36.00 **MAHI MAHI** 31.00

### CEDAR PLANK SALMON

roasted red potatoes, asparagus, and lemon garlic aioli 33.00

### MAHI MAHI FARRO RISOTTO

zucchini, roasted peppers, wild mushroom ragout, white wine garlic butter sauce 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 or Idaho baked potato and seasonal vegetables.*

### 14oz PRIME RIB\*

aged, slow roasted and hand carved 34.00

### 16oz BONE IN RIBEYE\*

certified USDA Black Angus 42.00

### 10oz SIGNATURE FILET\*

center cut tenderloin 44.00

### TOURNEDO BEEF WELLINGTON\*

tenderloin filet, glazed puff pastry, mushrooms duxelles, prosciutto, bordelaise sauce Single 31.00 Double 42.00

*All Wellington's will be cooked to Medium Rare to Medium*

## SIDES

**GRILLED ASPARAGUS WITH BÉARNAISE** 7.50

**IDAHO BAKED POTATO** 6.50

**LOADED BAKED POTATO** 8.00

**FRENCH FRIES** 5.50

**GARLIC MASHED** 6.00

**LOADED GARLIC MASHED** 7.50

**RICE PILAF** 5.50

**GARLIC MUSHROOMS** 7.00

**MAC & CHEESE** 7.00

## SOUPS

**FRENCH ONION** 7.50

**CHICKEN NOODLE** 6.50

**SHRIMP AND SWEET**

**CORN CHOWDER** 8.50

## 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 food borne 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.