

BRUNCH

SHARED PLATES

BREAKFAST FLATBREAD

cream cheese scrambled eggs, cheddar, bacon and oven dried tomatoes 13.00

BREAKFAST SLIDERS

cream cheese scrambled eggs, bacon and American cheese with hollandaise 12.00

BUFFALO SHRIMP

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

MARGHERITA FLATBREAD (V)

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

BAKED CRAB DIP

served with salted tortilla strips 16.50

PARMESAN SHRIMP & CALAMARI

parmesan gremolata, spicy pepper mix, lemon garlic aioli 16.00

CLASSIC FONDUE (V)

smoked gouda fondue, spicy cauliflower, broccoli, mushrooms, grilled pineapple, sourdough croutons 14.00
add jerk chicken 2.00 add steak 4.00

GRILLED CHICKEN WINGS (G)

choice of buffalo, ranch or barbecue 14.50

BREAKFAST

CHEF'S BRUNCH

French toast, fruit salad, cream cheese scrambled eggs, bacon, sausage and hash browns. Additional servings are complimentary 17.00

REDSTONE BREAKFAST

three eggs, bacon or sausage, hash browns and toast 13.50

BUTTERMILK PANCAKES

bacon or sausage with fresh fruit and maple syrup 12.00

PASTRAMI & PRIME RIB HASH

cream cheese scrambled eggs, bell peppers, potatoes, hollandaise 19.00

FRENCH TOAST

challah bread, bacon or sausage, fresh fruit and maple syrup 12.00

BYO OMELET

choose any four items: cheddar, swiss, pepper jack, ham, sausage, bacon, onions, green&red pepper mix, spinach, diced tomatoes and mushrooms 13.50

egg whites only or any additional items add 2.00

BRUNCH BURGER*

burger patty, BBQ pork, bacon, pepper jack, fried egg and hash browns 16.50

STEAK AND EGGS*

New York strip, three eggs, hash browns and toast 19.00

EGGS BENEDICT

English muffin, poached egg, wood grilled Canadian bacon, hollandaise and hash browns 14.00

CRAB BENEDICT

English muffin, poached egg, jumbo lump crab cakes, garlic spinach, hollandaise and hash browns 17.00

REDSTONE BENEDICT

corn bread slices sautéed in maple butter, poached egg, BBQ pork, smoked adobo hollandaise and Idaho potatoes 16.50

LUNCH

All burgers and sandwiches are served with choice of French fries, garlic mashed potatoes, coleslaw or baked beans

CHICKEN CHOPPED SALAD

cornbread croutons, tomatoes, smoked bacon, golden raisins, corn, honey-lime vinaigrette 17.50

SMOKEHOUSE STEAK

COBB*(G)

smoked bacon, grilled asparagus, sweet corn, red onion, tomatoes, gouda, 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

ROTISSERIE CHICKEN

classic style or barbecue basted, garlic mashed potatoes and grilled asparagus 22.00

BABY BACK RIBS(G)

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

SIGNATURE PRIME DIP

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

REDSTONE BURGER*

cheddar, applewood smoked bacon and barbecue sauce 16.00

BIG KAHUNA CHICKEN SANDWICH

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

KIDS BRUNCH MENU

FOR OUR GUESTS 10 AND UNDER. ALL ITEMS SERVED WITH FRUIT.

ALL CHOICES INCLUDE KID SOFT DRINK, MILK OR CHOCOLATE MILK 11.00

KIDS BREAKFAST

one egg, bacon and toast with jam

GRILLED CHEESE

American cheese served with fries

PANCAKES

two pancakes with bacon or sausage, butter and syrup

CHICKEN BITES

white meat chicken tenders served with fries

FRENCH TOAST

two slices of French toast with bacon or sausage, butter and syrup

Available 10:00 am to 2:00 pm

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 on the bottom of the menu.*

***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

BRUNCH

MOCKTAILS (ALL NON-ALCOHOLIC)

HERB YOUR ENTHUSIASM

coke, cherry, basil, fresh lime 5

PINEAPPLE MOCKJITO

mint, pineapple, lime,
club soda 5

WINTER SOLSTICE LEMONADE

pomegranate, blood orange,
passion fruit, lemonade, grapefruit,
cranberries 5

HANDCRAFTED COCKTAILS

SUNRISE SANGRIA

Pinot Grigio, strawberry, St. Germain
elderflower, orange juice 9

REDSTONE BLOODY

Tito's handmade vodka, celery, blue cheese stuffed
olive, cheese, applewood smoked bacon, celery salt
rim, with a 7oz Highlife pony 12.50

EARLY MORNING LEMONADE

Tito's handmade vodka, blood orange,
lemonade, grapefruit juice 10

DOLI DRIVER

handcrafted Redstone doli,
orange juice 9

MIMOSAS

REDSTONE MIMOSA

Redstone doli, sparkling wine 8

POMEGRANATE MIMOSA

POM juice, sparkling wine 8

PEACH MIMOSA

peach schnapps, sparkling
wine, orange juice 8

MULES

MORNING MULE

Tito's handmade vodka, orange juice,
Maine Root ginger beer, fresh lime 10

LIMONCELLO MULE

Tito's handmade vodka, Limoncello,
Maine Root ginger beer, fresh lemon 10

PALOMA MULE

Tito's handmade vodka, grapefruit juice,
Maine Root ginger beer, fresh lime 10

COFFEE DRINKS

FRENCH CONNECTION

cognac, amaretto, coffee,
whipped cream 9

SALTED CARAMEL IRISH COFFEE

Bailey's Irish Cream, coffee, salted
caramel, whipped cream 9

KENTUCKY COFFEE

Bulleit bourbon, Kahlua, vanilla,
coffee, whipped cream 9

WINE BY THE GLASS

SPARKLING, ROSÉ & WHITE

LA MARCA Prosecco, Italy 13 (split)

MASCHIO Sparkling, Italy 11 (split)

FLEUR DE MER Rosé, Provence-France 13

BELLA SERA Moscato, Italy 9

THE SEEKER Riesling, Mosel-Germany 11

MURPHY-GOODE Sauvignon Blanc, North Coast 10

DECOY BY DUCKHORN Sauvignon Blanc, Sonoma County 12

LOVEBLOCK Sauvignon Blanc, New Zealand 14

BENVOLIO Pinot Grigio, Italy 10

BENTON LANE Pinot Gris, Willamette Valley 12

MASO CANALI Pinot Grigio, Italy 14

PROVERB Chardonnay, California 10

FREAKSHOW Chardonnay, Lodi 11

LOUIS JADOT STEEL Chardonnay, Burgundy-France 12

MER SOLEIL RESERVE Chardonnay, Santa Lucia Highlands 14

REDS

PROPHECY Pinot Noir, California 10

BOEN Pinot Noir, Tri Appelation - California Coast 12

INSCRIPTION BY KING ESTATE Pinot Noir, Willamette Valley-Oregon 14

BELLE GLOS CLARK & TELEPHONE Pinot Noir, Santa Maria Valley 18

APOTHIC RED Red Blend, California 10

FINCA EL ORIGEN Malbec Reserva, Argentina 12

ST. FRANCIS Old Vines Zinfandel, Sonoma 12

PESSIMIST BY DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 13

PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 16

BARON DE LEY MUSEUM RESERVA Tempranillo, Spain 12

CHATEAU VIGNOT Saint Emilion Grand Cru, Bordeaux 16

CHATEAU SOUVERAIN Merlot, California 10

DECOY BY DUCKHORN Merlot, Sonoma County 13

MURPHY-GOODE Cabernet Sauvignon, North Coast 10

FREAKSHOW Cabernet Sauvignon, Lodi 13

DAOU Cabernet Sauvignon, Paso Robles 15

VOLUNTEER Cabernet Sauvignon, Napa Valley 16

BEAULIEU VINEYARD Cabernet Sauvignon, Napa Valley 18