



dinner

REDSTONE
AMERICAN GRILL

GENERAL MANAGER: Greg Eisenhart
EXECUTIVE CHEF: Alan Abney

SHARED PLATES

BREAKING BREAD (V)

served with garlic butter, herb cream cheese 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

CHICKEN WINGS (G)

choice of buffalo, ranch or barbecue 15.00

BANG BANG JUMBO SHRIMP

firecracker batter, crispy fried, wasabi ranch
Half Order 13.00 Full Order 19.00

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 7.50 Full order 14.00

BANG BANG CHICKEN

crispy fried chicken, Sriracha aioli, wasabi ranch 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

BBQ CHICKEN

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

MARGHERITA (V)

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

BBQ PORK

pulled BBQ pork, mozzarella & cheddar cheese, roasted red pepper, tomato, crispy fried onion strings, barbecue sauce, fresh parsley 15.50

SALADS

SMOKEHOUSE STEAK COBB* (G)

smoked bacon, grilled asparagus, sweet corn, red onion, tomato, gouda cheese and smoked onion ranch 18.50

CHICKEN CHOPPED SALAD

rotisserie chicken, cornbread croutons, tomato, bacon, golden raisins, corn, honey-lime vinaigrette 17.50

HOUSE (G)(V)

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

CAESAR

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

add to any salad:

rotisserie chicken 5.00

cornbread wedge 5.00

grilled steak* 8.00

BURGERS & SANDWICHES

*Served with your choice of French fries, garlic mashed potatoes, coleslaw or baked beans.
Gluten free bun available. Sub Beyond Burger patty 4.00*

BIG KAHUNA CHICKEN

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

REDSTONE BURGER*

cheddar, applewood smoked bacon and barbecue sauce 16.50

GENERAL TSO TURKEY BURGER

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

NATIONAL HARBOR'S HAPPIEST HOURS

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

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 (G)

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

SALMON 32.00 MAHI MAHI 31.00

TERIYAKI SALMON (G)

basmati rice pilaf, chef's salsa, vegetable slaw 33.00

BLUE CRAB CRUSTED MAHI MAHI

blue crab stuffing, seared mahi mahi, roasted summer vegetables, asparagus tips, lemon caper beurre blanc 33.00

CRAB CAKES

jumbo lump crab cakes, tomato corn salad, Sriracha aioli, Old Bay French 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

SIGNATURE PRIME RIB

Thursday - Saturday

Redstone's aged, slow roasted & hand carved prime rib 36.00

SIGNATURE FILET (G)*

center cut tenderloin 42.00

add oscar style 9.00
blue cheese crust 2.00

NEW YORK STRIP (G)*

center cut, USDA Prime 41.00

CAJUN NEW YORK STRIP (G)*

seasonal vegetables, balsamic grilled onions, garlic mashed potatoes 44.00

SIGNATURES

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

ROASTED JERK CHICKEN (G)

house marinated rotisserie jerk chicken, coconut basmati rice, mango pineapple salsa, crispy plantain chips 23.00

CAJUN CHICKEN PENNE PASTA

roasted chicken, Andouille sausage, jalapeño, peppers, onion, Cajun cream sauce, fresh parsley 21.00

SIDES

IDAHO BAKED POTATO 6.50

GARLIC MASHED 6.50

LOADED BAKED POTATO 8.00

LOADED GARLIC MASHED 8.00

FRENCH FRIES (G)(V) 5.50

RICE PILAF (G)(V) 6.00

HONEY CIDER BACON

TRUFFLE FRIES (G)(V) 6.00

BRUSSELS SPROUTS 7.50

MAC & CHEESE 8.00

BAKED BEANS (G) 5.50

SOUPS

SHRIMP & SWEET CORN CHOWDER 10.00

LOADED BAKED POTATO 9.00

REDSTONE WEEKEND BRUNCH

Bring in the family and enjoy brunch with all your favorites and a few of ours

Saturday and 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 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