



lunch

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 with 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, and smoked onion ranch 18.50

CHICKEN CHOPPED SALAD

rotisserie chicken, cornbread croutons, tomato, bacon, golden raisins, corn, honey-lime vinaigrette 17.50
Starter 10.50

CAESAR

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

HOUSE (G)(V)

tomato, carrots, cucumber, red onion, Grana Padano parmesan, spicy walnuts and balsamic vinaigrette
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

REDSTONE BURGER*

cheddar, applewood smoked bacon, barbecue sauce 16.50

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, lemon garlic aioli 16.50

CRAB CAKE SANDWICH

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

BIG KAHUNA CHICKEN

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

GRILLED STEAK SANDWICH

wood fire grilled tenderloin, baby arugula, breaded onion rings, Gouda cream sauce, grilled baguette 18.00

SIGNATURES

FRESH 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

CAJUN CHICKEN PENNE PASTA

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

SOUPS

SHRIMP & SWEET CORN CHOWDER 10.00

LOADED BAKED POTATO 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