

Dinner

### GENERAL MANAGER: Kelly Wilson EXECUTIVE CHEF: Jesus Barajas

### SHARED PLATES

BREAKING BREAD (V) with garlic butter, basil pesto, herb cream cheese 9.00

BUFFALO JUMBO SHRIMP buffalo sauce, blue cheese dressing 17.50

SWEET & SPICY CALAMARI crispy calamari, sweet & spicy dressing, cilantro oil 16.00

CHICKEN WINGS (G) grilled or fried, choice of buffalo, ranch or barbecue 14.50

SEARED SCALLOP CROSTINI bacon jam, carmelized onion, balsamic reduction, arugula 15.50

HONEY CIDER BACON BRUSSELS SPROUTS (G) pure honey, smoked bacon, Sriracha aioli *Half Order 7.50 Full Order 14.00* 

CLASSIC FONDUE smoked gouda cheese, spicy cauliflower, broccoli, mushrooms, grilled pineapple, sourdough croutons 15.00 add jerk chicken 5.00 add steak\* 8.00

BANG BANG CAULIFLOWER (V) firecracker batter, crispy fried, Sriracha aioli 14.00

#### REDSTONE'S LODGE CORNBREAD (V)

cast iron skillet baked, served with house-made maple butter *skillet 14.00 wedge 5.00* 



### CHICKEN CHOPPED SALAD

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

SMOKEHOUSE STEAK COBB\* (G) smoked bacon, grilled asparagus,

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

# WELCOME BACK

To ensure the safety of our guests and staff, we have made slight adjustments to our diligent service standards. Upon your request we will promptly deliver salt & pepper, wrapped straws, coffee condiments and any additional silverware. Every surface and item you receive is sanitized thoroughly between each guest while exceeding the **CDC and Health Department's** requirements. Social distancing will be practiced in all facets of your dining experience. **Redstone is committed to** uncompromising food and service.

We are very excited to have this opportunity to host you, your family and friends.

Thank you for choosing Redstone

# **SEAFOOD**

SIMPLE GRILLED FISH vegetable sauté, quinoa farro, choice of lemon garlic oil or Cajun spiced SALMON 32.00 SEA BASS 36.00 SCALLOPS 32.00 WALLEYE 32.00

> CEDAR PLANK SALMON (G) lemon garlic oil, garlic mashed potatoes, asparagus 33.00

PARMESAN CRUSTED WALLEYE

garlic mashed potatoes, asparagus, lemon caper beurre blanc 32.00

PAN SEARED CHILEAN SEA BASS brandy-garlic crust, quinoa farro, stir fried vegetables & Asian sesame vinaigrette 38.00

# STEAKS & CLASSICS

All steaks served with seasonal vegetables and choice of potato

SIGNATURE FILET\*(G) center cut tenderloin 42.00

NEW YORK STRIP\*(G) center cut, USDA prime 40.00

BONE-IN RIBEYE\*(G) certified USDA black angus 42.00

ROTISSERIE CHICKEN classic style or basted in barbecue, garlic mashed potatoes, asparagus 23.00

BBQ BABY BACK RIBS (G) wood fired, French fries, coleslaw Half Rack 19.00 Full Rack 29.00

KOREAN BBQ SHORT RIB Korean BBQ sauce, carrot&cauliflower purée, honey glazed brussels sprouts, crispy onion petals 29.00

## WOOD FIRED FLATBREADS

MARGHERITA (V) basil pesto, tomato, fresh mozzarella, balsamic glaze, fresh basil 14.00

FIG & PROSCIUTTO grilled onions, asparagus, fig jam, mozzarella, goat cheese, balsamic glaze 14.00

# BURGERS & SANDWICHES

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 & spicy General Tso sauce, broccoli slaw, grilled red onions 16.00

smoked onion ranch 18.50

HOUSE (G,V) tomato, carrot, cucumber, red onion, parmesan, balsamic vinaigrette *Starter 9.00* 

#### CAESAR

romaine, garlic sourdough croutons, parmesan, Caesar dressing *Starter 9.00* 

### ------ ADD A PROTEIN -----rotisserie chicken 5.00 grilled steak\* 8.00 crab cake 12.00

#### CRAB CAKES

tomato corn salad, Sriracha aioli, Old Bay fries 34.00

#### SEARED SCALLOPS

carrot&cauliflower puree, quinoa farro, broccoli stir fry 34.00

SOUP

FRENCH ONION SOUP 9.00 CHICKEN NOODLE 7.50

#### ROTISSERIE CHICKEN CLUB

smoked bacon, ham, rotisserie chicken, Monterey Jack, lettuce, tomato, mayo, toasted multi-grain bread 16.00

### SIDES

IDAHO BAKED POTATO (G,V)... 6.00 FRENCH FRIES (V)... 6.00 GARLIC MASHED (G,V)... 6.00 GRILLED ASPARAGUS (G,V)... 7.50 CAMPFIRE BEANS (G)... 6.00 QUINOA FARRO (V)... 6.00 GARLIC MUSHROOMS (G,V)... 7.50 MAC & CHEESE (V)... 7.50

\*Indicates food items that are cooked to order or served raw. Consuming raw or under cooked meats, seafood or eggs may increase your risk for foodborne illness. \*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