

Lunch

GENERAL MANAGER: Greg Eisenhart EXECUTIVE CHEF: Alan Abney

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

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*

WOOD FIRED FLATBREADS

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

HAWAIIAN

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

SALADS

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, sweet corn, red onion, tomato, gouda, smoked onion ranch 18.50

MEDITERRANEAN GRAIN BOWL (V)

couscous, grape tomato, artichoke, cucumber, garbonzo beans, feta cheese, fresh

BURGERS & SANDWICHES

choice of French fries, garlic mashed potatoes, coleslan, baked beans or mac&cheese 2.00 Gluten free bun available. Sub Beyond burger patty 4.00

REDSTONE BURGER

cheddar cheese, applewood smoked bacon, barbecue sauce 16.50

GENERAL TSO TURKEY BURGER sweet & spicy General Tso sauce, broccoli slaw, grilled red onion 16.00

SIGNATURE PRIME DIP horseradish mayo, Swiss cheese, crispy onion strings, French onion au jus 17.50

CRAB CAKE SANDWICH arugula, tomato corn salad, Sriracha aioli, Old bay fries 18.00

SOUTHERN FRIED CHICKEN crispy hot chicken, pickles, sweet coleslaw, brioche bun 16.00

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

ENTREES

GRILLED SUMMER SALMON (G)

lemon garlic oil, grilled asparagus, mango avocado salsa 22.00

SCALLOP PESTO PASTA

seared scallops, basil pesto, spaghettini, blistered grape tomato, baby leaf spinach, fresh mozzarella & parmesan 24.00

ROTISSERIE CHICKEN

classic style or barbecue basted, garlic mashed potatoes, asparagus 23.00

BBQ BABY BACK RIBS (G)

grilled ham, mango pineapple salsa, mozzarella, tomato, smoked gouda 14.00

SOUP

FRENCH ONION 9.00 CHICKEN NOODLE 7.50 basil, lemon dill vinaigrette 17.00

BACON SEARED SCALLOPS (G)

wilted spinach, bacon, mushroom, bell pepper, onion, asparagus, snow peas, red wine vinaigrette 24.00

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

SIDES

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 bas a food allergy. (G) = Gluten Free (V) = Vegetarian