



GENERAL MANAGER: Tumoor Haye EXECUTIVE CHEF: Juan Alvarez

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

FIG & PROSCIUTTO

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

FRENCH ONION 9.00 CHICKEN NOODLE 7.50

WELCOME BACK

To ensure the safety of our quests 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

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

uncompromising food and service.

Thank you for choosing Redstone

BURGERS & SANDWICHES

choice of French fries, garlic mashed potatoes, coleslaw, 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

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 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

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)

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