

Dinner

### GENERAL MANAGER: Tumoor Haye EXECUTIVE CHEF: Juan Alvarez

### SHARED PLATES

BREAKING BREAD (V) with garlic butter, basil pesto, herb cream cheese 9

BUFFALO JUMBO SHRIMP buffalo sauce, blue cheese dressing 17

SWEET & SPICY CALAMARI crispy calamari strips, cherry peppers, sweet & spicy dressing, cilantro oil 16

CHEESESTEAK EGG ROLLS shaved prime rib, roasted red pepper, onion, mozzarella, with Sriracha ketchup & Gouda cheese sauce 15

CHICKEN WINGS (G) grilled or fried, choice of buffalo, ranch or barbecue 14

HONEY CIDER BACON BRUSSELS SPROUTS (G) pure honey, smoked bacon, Sriracha aioli *half order 8 full order 15* 

CLASSIC FONDUE smoked gouda cheese, grilled pineapple, cauliflower, broccoli, mushrooms, sourdough croutons 15 add jerk chicken 5 add steak\* 8

BANG BANG CAULIFLOWER (V) firecracker batter, crispy fried, Sriracha aioli 14

REDSTONE'S LODGE CORNBREAD (V) cast iron skillet baked, served with house-made maple butter *skillet 15 wedge 5* 

# SALADS

CHICKEN CHOPPED SALAD rotisserie chicken, cornbread croutons, tomato, bacon, golden raisins, corn, honey-lime vinaigrette 17

SMOKEHOUSE STEAK COBB\* (G) smoked bacon, grilled asparagus, sweet corn, red onion, tomato, gouda, smoked onion ranch 19

# 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 SEA BASS 36 SCALLOPS 32 RED SNAPPER 32

CEDAR PLANK SALMON (G) lemon garlic oil, garlic mashed potatoes, asparagus 33

PARMESAN CRUSTED RED SNAPPER garlic mashed potatoes, asparagus, lemon caper beurre blanc 32

PAN SEARED CHILEAN SEA BASS brandy-garlic crust, quinoa farro, stir fried vegetables & Asian sesame vinaigrette 38

## STEAKS & CLASSICS

All steaks served with seasonal vegetables and choice of potato

SIGNATURE FILET\*(G) center cut tenderloin 42

NEW YORK STRIP\*(G) center cut, USDA prime 40

PRIME RIB\*(G) seasoned & slow-roasted, horseradish sauce & au jus 35

ROTISSERIE CHICKEN classic style or basted in barbecue, garlic mashed potatoes, asparagus 23

BBQ BABY BACK RIBS (G) wood fired, French fries, coleslaw half rack 19 full rack 29

KOREAN BBQ SHORT RIB Korean BBQ sauce, carrot&cauliflower purée, honey glazed brussels sprouts, crispy onion petals 29

## WOOD FIRED FLATBREADS

MARGHERITA (V) basil pesto, tomato, fresh mozzarella, balsamic glaze, fresh basil 14

FIG & PROSCIUTTO grilled onions, asparagus, fig jam, mozzarella, goat cheese, balsamic glaze 14

### **BURGERS**

choice of French fries, garlic mashed potatoes, coleslan, baked beans or mac & cheese \$2 Gluten free bun available. Sub Beyond burger patty \$4

REDSTONE BURGER\* cheddar, applewood smoked bacon, barbecue sauce 16

GENERAL TSO TURKEY BURGER sweet & spicy General Tso sauce, broccoli slaw, grilled red onions 16

#### HOUSE (G,V)

tomato, carrot, cucumber, red onion, parmesan, balsamic vinaigrette *entree 14 starter 9* 

### CAESAR

romaine, garlic sourdough croutons, parmesan, Caesar dressing *entree 14 starter 9* 

rotisserie chicken 5 grilled steak\* 8 crab cakes 12 CRAB CAKES tomato corn salad, Sriracha aioli, Old Bay fries 34

#### SEARED SCALLOPS

carrot & cauliflower puree, quinoa farro, broccoli stir fry 34

SOUP

FRENCH ONION SOUP 9 CHICKEN NOODLE 8

#### BUTTERMILK FRIED CHICKEN

crispy chicken, pickles, sweet coleslaw, brioche bun *Nashville hot, barbecue or buffalo sauce* 16

### SIDES

IDAHO BAKED POTATO (G,V)... 6 FRENCH FRIES (V)... 6 GARLIC MASHED (G,V)... 6 GRILLED ASPARAGUS (G,V)... 8 CAMPFIRE BEANS (G)... 6 QUINOA FARRO (V)... 6 GARLIC MUSHROOMS (G,V)... 8 MAC & CHEESE (V)... 8

\*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 6 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