

Lunch

GENERAL MANAGER: Erica Schmidt EXECUTIVE CHEF: Carlos Urzua

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

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*



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

FIG & PROSCIUTTO

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

FRESH VEGETABLE GRAIN BOWL (V) black quinoa & farro, spinach, snow peas, bell pepper, mushroom, carrot, radish, scallions, sesame seeds, Korean glaze 15

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

sweet corn, red onion, tomato, gouda, smoked onion ranch 19

BURGERS & SANDWICHES

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

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

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

BUTTERMILK FRIED CHICKEN crispy chicken, pickles, sweet coleslaw, brioche bun Nashville hot, barbecue or buffalo sauce 16

SHORT RIB SLIDERS Swiss cheese, grilled onion, arugula, toasted bun, with Gouda cheese sauce 14

> CRAB CAKE SANDWICH arugula, tomato corn salad, Sriracha aioli, Old bay fries 18

SIGNATURE PRIME DIP horseradish sauce, Swiss cheese, crispy onion strings, French onion au jus 18

ROTISSERIE CHICKEN CLUB smoked bacon, ham, rotisserie chicken Monterey Jack, lettuce, tomato, mayo, toasted multi-grain bread 16 add avocado 3

ENTREES

FALL HARVEST SALMON (G) lemon garlic oil, tricolor roasted carrots and beets 22

SCALLOP PESTO PASTA seared scallops, basil pesto, spaghettini, blistered grape tomato, baby leaf spinach, fresh mozzarella & parmesan 24

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

BBQ BABY BACK RIBS (G) wood fired and served with

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

SOUP

FRENCH ONION 9 CHICKEN NOODLE 8

BACON SEARED SCALLOPS (G)

spinach, bacon, mushroom, bell pepper, onion, asparagus, snow peas, red wine vinaigrette 24

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*

----- ADD A PROTEIN -----rotisserie chicken 5 grilled steak* 8 crab cakes 12 French fries & coleslaw half rack 19 full rack 29

SIDES

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