

Dinner

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, 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
roisserie 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

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

roisserie chicken 5 grilled steak* 8
crab cakes 12



Dine In Thursday, November 26
12:00 pm - 7:00 pm

Make a Reservation @ redstonegrill.com

Pre Order Thanksgiving To Go

Now Through November 23 for Pick Up on November 26

Call The Store Or Order Online

**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
and coffee condiments.
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.**

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

CRAB CAKES
tomato corn salad, Sriracha aioli,
Old Bay fries 34

SCALLOPS & LOBSTER CREAM
seared scallops, garlic spinach, lobster
cream sauce & lobster bread pudding 36

SOUP

CHICKEN NOODLE 8
FRENCH ONION SOUP 9
LOBSTER BISQUE 10

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 barbecue basted,
garlic mashed potatoes, asparagus 23

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

BRAISED SHORT RIB
roasted baby carrots, blistered
grape tomatoes, goat cheese
& chive polenta 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, coleslaw,
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

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
LOBSTER BREAD PUDDING... 10
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

WHENEVER POSSIBLE, WE UTILIZE ENVIRONMENTALLY FRIENDLY AND SUSTAINABLE FARMS AND VINEYARDS THAT EMBODY COMMITMENT TO RESPONSIBLE LAND PRESERVATION AND WATER USAGE. MANY OF THESE WINERIES ALSO MAKE IT A POINT TO DONATE A PORTION OF THEIR PROCEEDS TO CHARITABLE CAUSES, INCLUDING THE NAPA VALLEY FIREFIGHTERS' FUND, OPERATION HOMEFRONT AND MANY OTHERS.

ROSÉ

KORBEL Brut Rosé, California 13 (split)
FLEUR DE MER Rosé, Provence-France 13 / 50
BOUVET Brut Rosé Excellence, France 39
COPAIN Rosé of Pinot Noir, Mendocino County 54

OTHER WHITES

CANYON ROAD Moscato, California 9 / 35
THE SEEKER Riesling, Mosel-Germany 12 / 46
AVELEDA Vinho Verde, Portugal 31
CONDES DE ALBAREI Albarino, Rias Baixas-Spain 35
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 39

SAUVIGNON BLANC

MURPHY-GOODE North Coast 10 / 39
CROWDED HOUSE New Zealand 12 / 46
DECOY BY DUCKHORN Sonoma County 50
LOVEBLOCK New Zealand 58

PINOT GRIGIO

BENVOLIO Italy 10 / 39
KING ESTATE Willamette Valley-Oregon 46
SANTA MARGHERITA Italy 62

CHARDONNAY

CHATEAU SOUVERAIN California 10 / 39
KENDALL JACKSON AVANT California 12 / 46
LA CREMA Monterey 14 / 54
LAGUNA Russian River Valley 50
SONOMA-CUTRER Russian River Ranches 62
CAKEBREAD CELLARS Napa Valley 79

PINOT NOIR

CHATEAU SOUVERAIN California 11 / 42
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 13 / 50
SIDURI Willamette Valley-Oregon 15 / 58
ANGELA ESTATE Yamhill-Carlton, Oregon 69
COPAIN LES VOISINS Anderson Valley 79
BELLE GLOS BALADE Russian River Valley 85

COCKTAILS

AN APPLE MULE A DAY

Tito's Handmade vodka, apple cider, ginger beer, fall spice, pomegranate seeds, cinnamon stick 13

GRIN & PEAR IT

RumHaven coconut rum, pear puree, triple sec, lime juice, cranberry juice 12

DREAMING OF A WHITE COSMO

Tito's handmade vodka, Cointreau, St. Germain elderflower, white cranberry juice, fresh lime juice, rosemary, cranberries 13

SIGNATURE DOLI

fresh pineapple aged with New Amsterdam vodka. Redstone Grill's signature cocktail 12

- *Redstone's Original Doli*
- *Strawberry Doli*
- *Seasonal Doli*

ROSÉ SANGRIA

Bacardi rum, rosé wine, pomegranate, passion fruit, blood orange, lime, Sprite 13

YOU'LL SHOOT YOUR RYE OUT

Old Forester rye, Hennessy, Grand Marnier, fall spice, lemon, star anise, cinnamon sugar rim 13

CHAI OLD-FASHIONED

Old Forester bourbon, chai nectar, cardamom bitters, orange, cinnamon stick 13

REDSTONE MANHATTAN

Woodford Reserve bourbon whiskey, Carpano Antica Formula vermouth, Angostura & black walnut bitters, brandied cherries 14

MOCKTAILS *(all non-alcoholic)*

PINEAPPLE MOCKJITO

mint, pineapple, lime and club soda 6

TOO COOL FOR MULE

apple cider, ginger beer, fall spice, cinnamon stick 6

WINTER SOLSTICE LEMONADE

blood orange, passion fruit, pomegranate, lemonade, grapefruit juice, cranberries 6

COFFEE

We Proudly Serve La Colombe Coffee

CAPPUCCINO - LATTE 5

SALTED CARAMEL LATTE 6

MOCHA LATTE 6

ESPRESSO 3 DOUBLE ESPRESSO 5

COLD BREW COLOMBIAN

refreshing cold brew with flavors reminiscent of black cherry, toffee, sweet lemon and jasmine 6

DRAFT LATTE

full taste and texture of a true cold latte made with cold-pressed espresso and frothed milk 6