

Dinner

SHARED PLATES

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

BUFFALO JUMBO SHRIMP buffalo sauce, blue cheese dressing 18

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 16

CHICKEN WINGS (G) grilled or fried, choice of buffalo, ranch or barbecue 15

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



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, coffee condiments and any additional silverware. Every surface and item you receive is sanitized thoroughly between each quest 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 34 MAHI MAHI 32

> CEDAR PLANK SALMON (G) lemon garlic oil, garlic mashed potatoes, asparagus 34

PARMESAN CRUSTED MAHI MAHI garlic mashed potatoes, asparagus, lemon caper beurre blanc 32 **GENERAL MANAGER: Greg Eisenhart**

STEAKS & CLASSICS

All steaks served with seasonal vegetables and choice of potato

SIGNATURE FILET*(G) center cut tenderloin 44

NEW YORK STRIP*(G) center cut, USDA prime 42

PRIME RIB*(G) seasoned & slow-roasted, horseradish sauce & au jus 36

ROTISSERIE CHICKEN classic style or barbecue basted, garlic mashed potatoes, asparagus 24

BBQ BABY BACK RIBS (G) wood fired, French fries, coleslaw half rack 20 full rack 32

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, coleslan, baked beans or mac & cheese \$2 Gluten free bun available. Sub Beyond burger patty \$4

REDSTONE BURGER* cheddar, applewood smoked bacon, barbecue sauce 17

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*

PAN SEARED CHILEAN SEA BASS

brandy-garlic crust, quinoa farro, stir fried vegetables & Asian sesame vinaigrette 39

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

rotisserie chicken 6 grilled steak* 8 crab cakes 12

SOUP

CHICKEN NOODLE 8 FRENCH ONION SOUP 9 LOBSTER BISQUE 10

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