

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

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

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



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 quests 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 WALLEYE 32

CEDAR PLANK SALMON (G)

lemon garlic oil, garlic mashed potatoes, asparagus 33

PARMESAN CRUSTED WALLEYE

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, 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

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

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.

ROSE

KORBEL Brut Rosé, California 12 (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

MIRASSOU Moscato, California 10 / 35
THE SEEKER Riesling, Mosel-Germany 11 / 42
BURGANS Albarino, Rias Baixas-Spain 39
TERRA D'ORO Chenin Blanc/Viognier, Clarksburg 39

SAUVIGNON BLANC

MURPHY-GOODE North Coast 10 / 39 CROWDED HOUSE New Zealand 13 / 50 DECOY BY DUCKHORN Sonoma County 46 MICHEL REDDE Sancerre-France 58

PINOT GRIGIO

BENVOLIO Italy 10 / 39 WILLAKENZIE ESTATE Willamette Valley-Oregon 46 MASO CANALI Italy 50

CHARDONNAY

WILLIAM HILL Central Coast 10 / 39
LA CREMA Sonoma Coast 14 / 54
KENDALL JACKSON AVANT California 46
MER SOLEIL RESERVE Santa Lucia Highlands 50
SONOMA-CUTRER Russian River Ranches 58
CAKEBREAD Napa Valley 69

PINOT NOIR

PROPHECY California 11 / 42

J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 13 / 50

SIDURI Willamette Valley-Oregon 16 / 62

MEIOMI California Coast 54

JACKSON ESTATE Petaluma Gap-Sonoma Coast 58

BELLE GLOS DAIRYMAN Russian River Valley 69

EN ROUTE BY FAR NIENTE Russian River Valley 98

DOMAINE SERENE EVANSTAD RESERVE Willamette Valley-Oregon 125

NEW WORLD REDS

APOTHIC RED California 10 / 39
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 16 / 62
ST. FRANCIS Old Vines Zinfandel, Sonoma 46
PESSIMIST BY DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 50
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 79
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 79

OLD WORLD REDS

CHÂTEAU LA NERTHE Côtes Du Rhône-France 46 BARON DE LEY *RESERVA* Tempranillo, Spain 46 ARGIANO N/C Super Tuscan-Italy 46 SILVIO NARDI Brunello di Montalcino-Italy 98

MERLOT

CHATEAU SOUVERAIN California 10 / 39 DECOY BY DUCKHORN Sonoma County 50 EMMOLO BY CAYMUS Napa Valley 69

CABERNET SAUVIGNON

COLUMBIA WINERY Columbia Valley-Washington 10 / 39
SILVER PALM North Coast 13 / 50
VOLUNTEER Napa Valley 16 / 62
DAOU Paso Robles 54
FORTRESS Sonoma 54
QUILT Napa Valley 69
HYPOTHESIS Napa Valley 78
STAG'S LEAP ARTEMIS Napa Valley 96
JORDAN Alexander Valley 120
CAYMUS Napa Valley 150

CHAMPAGNE & PROSECCO

CUVEE JEAN-LOUIS Blanc de Blancs, France 12 (split) LA MARCA Prosecco, Italy 13 (split) / 42 (bottle) STEORRA Brut, Russian River Valley 46 VEUVE CLICQUOT Brut, Champagne-France 98

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 — (a

(all non-alcoholic)

COFFEE

We Proudly Serve La Colombe Coffee

PINEAPPLE MOCKJITO

mint, pineapple, lime, 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 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