

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

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


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

SOUP

CHICKEN NOODLE 8
FRENCH ONION 9
LOBSTER BISQUE 10



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.

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

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

BURGERS & SANDWICHES

*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 cheese, applewood
smoked bacon, barbecue sauce 16

FRENCH ONION BURGER*
Swiss & Monterey Jack cheese,
caramelized onions, arugula, aioli,
French onion au jus 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

CAJUN SEAFOOD PASTA
shrimp, scallops, Andouille sausage,
bell peppers & onion, roasted jalapeño,
Cajun cream sauce, fresh parsley 23

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

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