

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

**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

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