

# 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

**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

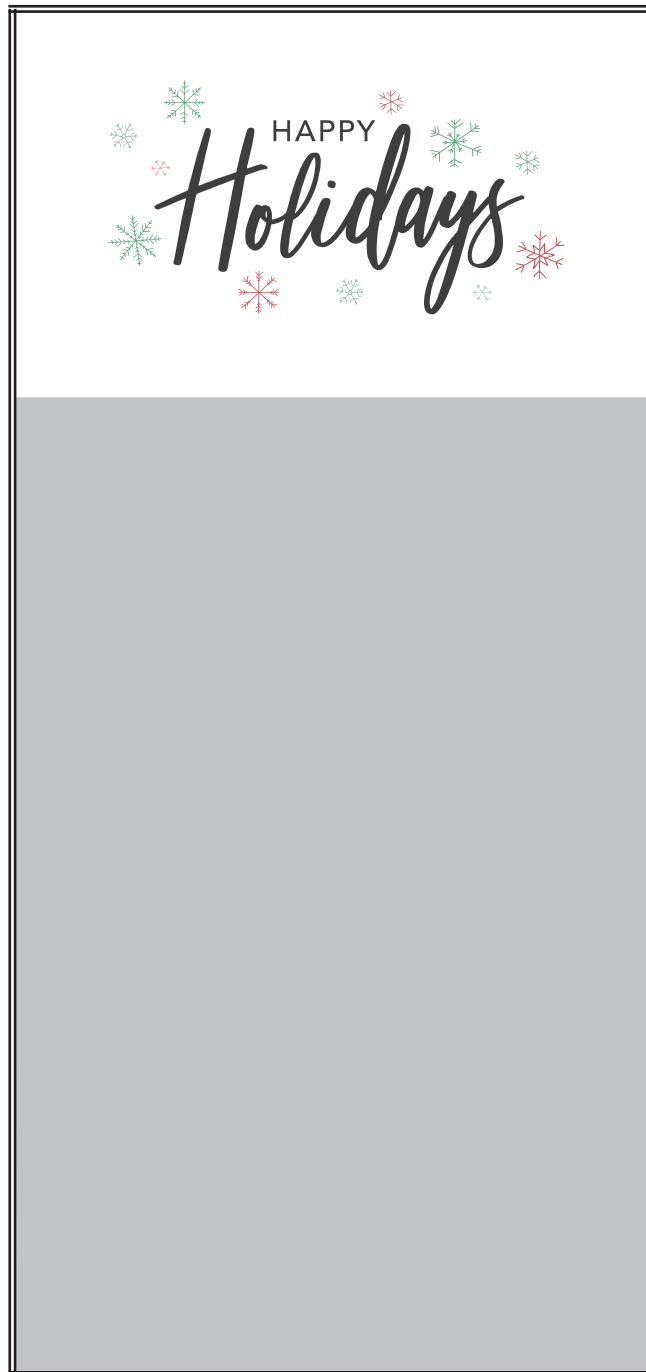
**SMOKEHOUSE STEAK COBB\* (G)**  
smoked bacon, grilled asparagus,  
sweet corn, red onion, tomato, gouda,  
smoked onion ranch 19

**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



## 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

## SOUP

CHICKEN NOODLE 8  
FRENCH ONION SOUP 9

## 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

**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  
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