

# Lunch



GENERAL MANAGER: Matt Hentges  
EXECUTIVE SOUS CHEF: Edgar Torres

## 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  
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

*\*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