

Dinner



REDSTONE®
AMERICAN GRILL

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

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
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

DESSERT FEATURE THIN MINT MERIT BADGE CAKE

Inspired By The Iconic
Girl Scout Cookies,
Our Decadent Chocolate Cake
Layered With A Thin Mints
Buttercream, Covered With
Chocolate Ganache,
Served With Ice Cream &
A Girl Scout Thin Mints Cookie 11



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, 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
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

**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