

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

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



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