



**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: Greg Eisenhart  
EXECUTIVE SOUS CHEF: John Ronk

## SHARED PLATES

**BREAKING BREAD (V)**  
with garlic butter, basil pesto,  
herb cream cheese 9

**BUFFALO JUMBO SHRIMP**  
buffalo sauce, blue cheese dressing 18

**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 15

**CHEESESTEAK EGG ROLLS**  
shaved prime rib, roasted red pepper,  
onion, mozzarella, with Sriracha  
ketchup & Gouda cheese sauce 16

**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 6 grilled steak\* 8  
crab cakes 14

## 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 MAHI MAHI 32**

**CEDAR PLANK SALMON (G)**  
lemon garlic oil, garlic mashed  
potatoes, asparagus 34

**PARMESAN CRUSTED MAHI MAHI**  
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 39

**CRAB CAKES**  
tomato corn salad, Sriracha aioli,  
Old Bay fries 34

## SOUP

**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 44

**NEW YORK STRIP\*(G)**  
center cut, USDA prime 42

**ROTISSERIE CHICKEN**  
classic style or barbecue basted,  
garlic mashed potatoes, asparagus 24

**BBQ BABY BACK RIBS (G)**  
wood fired, French fries, coleslaw  
*half rack 20 full rack 32*

**PRIME RIB\*(G)**  
*(after 4:00pm)*  
seasoned & slow-roasted,  
horseradish sauce & au jus 36

## WOOD FIRED FLATBREADS

**MARGHERITA (V)**  
basil pesto, tomato, fresh  
mozzarella, balsamic glaze,  
fresh basil 14

**THAI CHICKEN**  
barbecue chicken, sweet chili sauce,  
mozzarella, mango pineapple salsa,  
tomato, Sriracha, fresh cilantro 14

## BURGERS

*choice of French fries, garlic mashed potatoes, coleslaw,  
or mac & cheese \$2*

*Gluten free bun available. Sub Beyond burger patty \$4*

**REDSTONE BURGER\***  
cheddar, applewood smoked bacon,  
barbecue sauce 17

**GENERAL TSO TURKEY BURGER**  
sweet & spicy General Tso sauce,  
broccoli slaw, grilled red onions 16

**SIGNATURE PRIME DIP**  
horseradish sauce, Swiss cheese, crispy  
onion strings, French onion au jus 19

**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**  
**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