



REDSTONE
AMERICAN GRILL

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**
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

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,
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.

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

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

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

WHENEVER POSSIBLE, WE UTILIZE ENVIRONMENTALLY FRIENDLY AND SUSTAINABLE FARMS AND VINEYARDS THAT EMBODY COMMITMENT TO RESPONSIBLE LAND PRESERVATION AND WATER USAGE. MANY OF THESE WINERIES ALSO MAKE IT A POINT TO DONATE A PORTION OF THEIR PROCEEDS TO CHARITABLE CAUSES, INCLUDING THE NAPA VALLEY FIREFIGHTERS' FUND, OPERATION HOMEFRONT AND MANY OTHERS.

ROSÉ

KORBEL Brut Rosé, California 12 (split)
FLEUR DE MER Rosé, Provence-France 13 / 50
BOUVET Brut Rosé Excellence, France 49
COPAIN Rosé of Pinot Noir, Mendocino County 62

OTHER WHITES

CANYON ROAD Moscato, California 10 / 39
THE SEEKER Riesling, Mosel-Germany 12 / 46
AVELEDA Vinho Verde, Portugal 39
KUNG FU GIRL Riesling, Washington 46
VILLA M BIANCO Moscato, Italy 54

SAUVIGNON BLANC

PROPHECY New Zealand 12 / 46
MURPHY-GOODE North Coast 39
DUCKHORN Napa Valley 58

PINOT GRIGIO

BENVOLIO Italy 10 / 39
ACROBAT Oregon 46
MASO CANALI Italy 46

CHARDONNAY

PROVERB California 10 / 39
LA CREMA Monterey 14 / 54
SONOMA-CUTRER Russian River Ranches 62
ROMBAUER Carneros 79

PINOT NOIR

PROVERB California 10 / 39
LA CREMA Monterey 15 / 58
ELOUAN Oregon 50
COPAIN LES VOISINS Anderson Valley 69
BELLE GLOS BALADE Santa Maria Valley 79

COCKTAILS

ROSÉ SANGRIA

Bacardi Rum, Rosé Wine, Strawberry Puree, Fresh Lime, Sprite, Orange & Blueberries 13

NAPA VALLEY COSMO

Tito's Handmade Vodka, Cointreau, Passion Fruit, Blood Orange, Pomegranate, Cranberry Juice, Fresh Lime Juice 13

IF YOU LIKE PINA COLADAS

RumHaven Coconut Rum, Strawberry & Coconut Puree, Pineapple Juice, Strawberry & Coconut Chips 13

SIGNATURE DOLI

Fresh Pineapple Aged With New Amsterdam Vodka. Redstone Grill's Signature Cocktail 13

- Redstone's Original Doli
- Strawberry Doli
- Coconut Doli
- El Corazon Doli

LUCKY DEVIL MARGARITA

Camarena Silver Tequila, Cointreau, Orange Juice, House-Made Sweet & Sour, Malbec 13

GEORGIA MULE

Old Forester Bourbon, Peach, Ginger Beer, Fresh Lime, Blueberries 13

REDSTONE MANHATTAN

Woodford Reserve Bourbon Whiskey, Carpano Antica Formula Vermouth, Angostura & Black Walnut Bitters, Brandied Cherry 14

MOCKTAILS

(all non-alcoholic)

PINEAPPLE MOCKJITO

Mint, Pineapple, Lime And Club Soda 6

PEACHY KEEN TEA

Fresh Brewed Iced Tea, Peach Puree, Honey Nectar, Blueberries 6

SPRING SUNRISE LEMONADE

Blood Orange, Passion Fruit, Pomegranate, Lemonade, Grapefruit Juice 6

COFFEE

We Proudly Serve La Colombe Coffee

CAPPUCCINO - LATTE 5

SALTED CARAMEL LATTE 6

MOCHA LATTE 6

ESPRESSO 3 DOUBLE ESPRESSO 5

COLD BREW COLOMBIAN

Refreshing Cold Brew With Flavors Reminiscent Of Black Cherry, Toffee, Sweet Lemon & Jasmine 6

DRAFT LATTE

Full Taste And Texture Of A True Cold Latte Made With Cold-Pressed Espresso & Frothed Milk 6