

# Dinner



**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: Tessa Watts  
EXECUTIVE CHEF: Sean Gardiner

## SHARED PLATES

**BREAKING BREAD (V)**  
with garlic butter, fig jam,  
& basil pesto 9

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

**CRISPY CALAMARI**  
spicy pepper mix, chipotle aioli 17

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

**CHICKEN WINGS (G)**  
grilled or fried, choice of buffalo,  
ranch or barbecue 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 16  
*add jerk chicken 5 add steak\* 8*

**SEARED AHI TUNA\* (G)**  
Asian spice, wasabi avocado emulsion,  
fresh mango pineapple salsa,  
tamari ponzu sauce 17

**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**  
rotisserie 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** —  
rotisserie chicken 5 grilled steak\* 8



## SEAFOOD

**SIMPLE GRILLED FISH**  
vegetable sauté, quinoa farro,  
choice of lemon garlic oil or Cajun spiced  
**SALMON 32 SEA BASS 36 HALIBUT 36 RED SNAPPER 32**

**CEDAR PLANK SALMON (G)**  
lemon garlic oil, garlic mashed  
potatoes, asparagus 33

**PARMESAN CRUSTED RED SNAPPER**  
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

**TUSCAN HALIBUT (G)**  
sautéed spinach, roasted roma tomato  
& red pepper, cremini mushrooms,  
lemon beurre blanc, scallions 36

## SOUP

**FRENCH ONION 10**  
**CHICKEN NOODLE 8**  
**MINISTRONE (G) 8**

## STEAKS & CLASSICS

*all steaks served with seasonal vegetables & choice of potato*

**SIGNATURE FILET\*(G)**  
center cut tenderloin 46

**NEW YORK STRIP\*(G)**  
center cut, USDA prime 41

**PRIME RIB\*(G)**  
seasoned & slow-roasted,  
horseradish sauce & au jus 37

**BBQ SHORT RIB**  
Korean barbecue sauce, carrot &  
cauliflower purée, honey glazed brussels  
sprouts, crispy onion petals 30

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

**BBQ BABY BACK RIBS**  
wood fired, French fries, coleslaw  
*half rack 21 full rack 30*  
*gluten free available*

## 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 15

## BURGERS

*choice of French fries, garlic mashed potatoes,  
coleslaw, baked beans or mac & cheese \$2*  
*Gluten free bun available*

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

**GENERAL TSO TURKEY BURGER**  
sweet & spicy General Tso sauce,  
broccoli slaw, grilled red onions 16  
*sub Beyond burger patty \$4 (V)*

**BUTTERMILK FRIED CHICKEN**  
crispy chicken, pickles, sweet  
coleslaw, brioche bun  
*Nashville hot, barbecue or buffalo sauce 17*

## SIDES

**IDAHO BAKED POTATO (G,V)... 7**  
**FRENCH FRIES (V)... 7**  
**GARLIC MASHED (G,V)... 7**  
**GRILLED ASPARAGUS (G,V)... 9**  
**CAMPFIRE BEANS (G)... 7**  
**QUINOA FARRO (V)... 7**  
**GARLIC MUSHROOMS (G,V)... 9**  
**MAC & CHEESE (V)... 9**

*\*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