



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: Latasha Smith
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

CRISPY CALAMARI
spicy pepper mix, chipotle aioli 17

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

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

SOUP

FRENCH ONION SOUP 10
LOBSTER BISQUE 10

SEAFOOD

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

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

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

SIDES

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

STEAKS & CLASSICS

All steaks served with seasonal vegetables and choice of potato

SIGNATURE FILET*(G)
center cut tenderloin 48

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 21 full rack 32

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

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

**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