

Brunch



GENERAL MANAGER: Sean Grasz
EXECUTIVE CHEF: Ross Heier

SHARED PLATES

BREAKFAST FLATBREAD

Cream Cheese Scrambled Eggs,
Cheddar, Bacon, Tomato 13

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

MARGHERITA FLATBREAD (V)

Basil Pesto, Tomato, Fresh
Mozzarella, Balsamic Glaze,
Fresh Basil 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

TUNA POKE BOWL

Avocado, Edamame, Radish, Cucumber,
Bean Sprouts, Carrots, Cilantro,
Black Quinoa & Farro, Szechuan Dressing 17

ENTREES

ROTISSERIE CHICKEN

Classic Style or Barbecue Basted,
Garlic Mashed Potatoes
& Asparagus 24

BABY BACK RIBS

Wood Fired And Served with
French Fries & Coleslaw
half rack 21 full rack 30
gluten free available

SIDES

HASH BROWNS (V)... 5
APPLEWOOD SMOKED BACON ... 5
BREAKFAST SAUSAGE ... 5
FRENCH TOAST (V)... 6
PANCAKES (V)... 6
MAC & CHEESE (V)... 9
FRENCH FRIES (V)... 7

Reserve Your Private Dining Experience

With a beautiful private room, dedicated staff, and
curated menus, we have everything you need to make
your event a success. Ask a staff member or visit our
website for more information.

FOLLOW US

 @RedstoneAmericanGrillMinnetonka

 @redstone_minnetonka

 @RedstoneGrill



CHEF'S BRUNCH

Redstone's Scrambled Eggs,
Bacon, Sausage, Hash Browns,
French Toast, Fruit Salad.
Additional Servings Complimentary 19

KIDS BRUNCH

*For Our Guests 10 and Under. All Choices Include
a Kids Soft Drink, Milk or Chocolate Milk*

KIDS BREAKFAST

Two Eggs, Bacon or Sausage,
Toast With Jam, Fruit 12

FRENCH TOAST

Two Slices, Bacon or Sausage, Fruit 12

PANCAKES

Two Pancakes, Bacon or Sausage, Fruit 12

GRILLED CHEESE

American Cheese, French Fries, Fruit 12

CHICKEN BITES

White Meat Chicken Tenders,
French Fries, Fruit 12

BREAKFAST

REDSTONE BREAKFAST

Three Eggs, Bacon or Sausage,
Hash Browns and Toast 14

FRENCH TOAST

Challah Bread, Bacon or Sausage,
Fresh Fruit, Maple Syrup 13

BUTTERMILK PANCAKES

Bacon or Sausage,
Fresh Fruit, Maple Syrup 13

EGGS BENEDICT

English Muffin, Poached Egg, Wood
Grilled Canadian Bacon, Hollandaise
and Hash Browns 14

CRAB BENEDICT

English Muffin, Poached Egg, Jumbo Lump
Crab Cake, Garlic Spinach, Hollandaise
and Hash Browns 18

SOUTHWEST EGG SKILLET

Diced Potato, Andouille Sausage,
Bell Pepper, Onion, Jalapeño, Cilantro,
Cheddar, Redstone Scrambled Eggs,
Chipotle Hollandaise & Choice of Toast 14

PASTRAMI & PRIME RIB HASH

Poached Eggs, Bell Pepper,
Onion, Potatoes, Hollandaise 19

BYO OMELET

Choose any Four Items:
Cheddar, Swiss, Ham, Bacon,
Andouille Sausage, Breakfast Sausage,
Onions, Bell Pepper Mix, Spinach,
Tomato, Mushrooms 14
egg whites only or any additional items add \$2

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

BRUNCH BURGER*

Beef Patty, Barbecue Pork, Applewood
Smoked Bacon, Crushed Red Pepper,
Jack Cheese, Fried Egg, Brioche Bun 17

REDSTONE BURGER*

Cheddar Cheese, Applewood Smoked
Bacon, Barbecue Sauce 17

SIGNATURE PRIME DIP

Horseradish Sauce, Swiss Cheese, Crispy
Onion Strings, French Onion Au Jus 19

BUTTERMILK FRIED CHICKEN

Crispy Hot Chicken, Pickles, Sweet
Coleslaw, Brioche Bun
Nashville Hot, Barbecue or Buffalo Sauce 17

REDSTONE SLIDERS

Ask For Details on
This Week's Feature 15

**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*

BRUNCH DRINKS

HANDCRAFTED COCKTAILS

REDSTONE BLOODY

Tito's Handmade Vodka, Celery, Blue Cheese Stuffed Olive, Cheese, Applewood Smoked Bacon 13

SUNRISE SANGRIA

Pinot Grigio, Strawberry, St. Germain Elderflower, Orange Juice 12

EARLY MORNING LEMONADE

Tito's Handmade Vodka, Blood Orange, Passion Fruit, Pomegranate, Lemonade, Grapefruit Juice 10

DOLI DRIVER

Handcrafted Redstone Doli, Orange Juice 9

MIDNIGHT ESPRESSO MARTINI

Bailey's Irish Cream, Vanilla Vodka, Espresso, Godiva Chocolate Liqueur, Frangelico 11

COFFEE DRINKS

SALTED CARAMEL IRISH COFFEE

Bailey's Irish Cream, Coffee, Salted Caramel, Whipped Cream 9

KENTUCKY COFFEE

Old Forester Bourbon, Kahlua, Vanilla, Coffee, Whipped Cream 9

MIMOSAS

REDSTONE MIMOSA

Redstone Doli, Sparkling Wine 8

POMEGRANATE MIMOSA

Pom Juice, Sparkling Wine 8

PEACH MIMOSA

Peach Schnapps, Sparkling Wine, Orange Juice 8

CHAMPAGNE COCKTAIL

Sparkling Wine, St. Germain Elderflower, Lemon 8

MULES

MORNING MULE

Tito's Handmade Vodka, Orange Juice, Ginger Beer, Fresh Lime 10

LIMONCELLO MULE

Tito's Handmade Vodka, Lucano Limoncello, Ginger Beer, Fresh Lemon 10

WINES BY THE GLASS

LA MARCA Prosecco, Italy 13 (split)

KORBEL Brut Rosé, California 12 (split)

COPAIN Rosé of Pinot Noir, Mendocino County 12

FLEUR DE MER Rosé, Provence-France 14

BELLA SERA Moscato, Italy 9

THE SEEKER Riesling, Mosel-Germany 11

MURPHY-GOODE Sauvignon Blanc, North Coast 10

DECOY BY DUCKHORN Sauvignon Blanc, Sonoma County 12

LOVEBLOCK Sauvignon Blanc, New Zealand 14

BENVOLIO Pinot Grigio, Italy 10

PROVERB Chardonnay, California 10

LOUIS JADOT STEEL UNOAKED Chardonnay, France 12

MER SOLEIL RESERVE Chardonnay, Santa Lucia Highlands 14

PROPHECY Pinot Noir, California 10

BOEN Pinot Noir, Tri Appellation-California Coast 13

INSCRIPTION BY KING ESTATE Pinot Noir, Willamette Valley-Oregon 15

APOTHIC RED Red Blend, California 10

FINCA EL ORIGEN Malbec Reserva, Argentina 12

PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 16

CHATEAU SOUVERAIN Merlot, California 10

MURPHY-GOODE Cabernet Sauvignon, North Coast 10

FREAKSHOW Cabernet Sauvignon, Lodi 13

JUSTIN Cabernet Sauvignon, Paso Robles 15

VOLUNTEER Cabernet Sauvignon, Napa Valley 17

MOCKTAILS *(all non-alcoholic)*

UNLEASH THE DRAGON FRUIT MOCKJITO

Dragon Fruit, Pineapple Juice, Sprite, Club Soda, Simple Syrup, Fresh Lime Juice & Mint 6

PEACHY KEEN TEA

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

SUMMER SOLSTICE 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