



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, Soy 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)

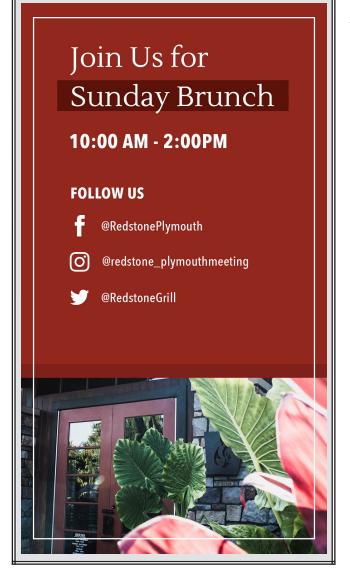
Tomato, Carrot, Cucumber, Red Onion, Parmesan, Balsamic Vinaigrette entree 14 starter 9

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
VEGETARIAN MINESTRONE (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, Coleslan, 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