

Dinner



REDSTONE®
AMERICAN GRILL

GENERAL MANAGER: Matt Hentges
EXECUTIVE CHEF: Edgar Torres

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

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.

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SEAFOOD

SIMPLE GRILLED FISH
Vegetable Sauté, Quinoa Farro,
Choice of Lemon Garlic Oil or Cajun Spiced
SALMON 32 SEA BASS 36 HALIBUT 36 WALLEYE 32

CEDAR PLANK SALMON (G)
Lemon Garlic Oil, Garlic Mashed
Potatoes, Asparagus 33

PARMESAN CRUSTED WALLEYE
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,
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*