



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*

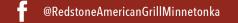
SALADS

CHICKEN CHOPPED SALAD Rotisserie Chicken, Cornbread Croutons, Tomato, Bacon, Golden Raisins, Corn, Honey-Lime Vinaigrette 17

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

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



Choice of French Fries, Garlic Mashed Potatoes, Coleslaw, Baked Beans or Mac ざ 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

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 g*

ADD A PROTEIN — Rotisserie Chicken 5 Grilled Steak* 8 5

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 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