

# Dinner



**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: Sean Grasz  
EXECUTIVE CHEF: Ross Heier

## 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.

### FOLLOW US

 @RedstoneAmericanGrillMinnetonka

 @redstone\_minnetonka

 @RedstoneGrill



## 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*