



# **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)

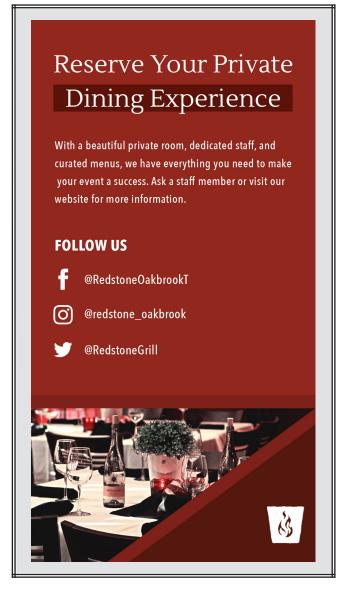
Tomato, Carrot, Cucumber, Red Onion, Parmesan, Balsamic Vinaigrette entree 14 starter 9

#### **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 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, 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