

Lunch



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

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*

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

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

SOUP

FRENCH ONION 10
CHICKEN NOODLE 8
VEGETARIAN MINISTRONE (G) 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



SALADS

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

TUNA POKE BOWL
Avocado, Edamame, Radish, Cucumber,
Bean Sprouts, Carrots, Cilantro,
Black Quinoa & Farro, Szechuan Dressing 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

BURGERS & SANDWICHES

*choice of French fries, garlic mashed potatoes,
coleslaw, baked beans or mac&cheese \$2
Gluten free bun available*

REDSTONE BURGER*
Cheddar Cheese, Applewood
Smoked Bacon, Barbecue Sauce 17

SPICY GUACAMOLE BURGER*
Cheddar & Jack Cheese, Spicy
Guacamole, Red Onion, Chipotle Aioli 17

GENERAL TSO TURKEY BURGER
Sweet & Spicy General Tso Sauce,
Broccoli Slaw, Grilled Red Onion 16
Sub Beyond Burger Patty \$4 (V)

BUTTERMILK FRIED CHICKEN
Crispy Chicken, Pickles, Sweet
Coleslaw, Brioche Bun
Nashville Hot, Barbecue or Buffalo Sauce 17

REDSTONE SLIDERS
Ask For Details On
This Week's Feature 15

CRAB CAKE SANDWICH
Arugula, Tomato Corn Salad,
Sriracha Aioli, Old Bay Fries 19

SIGNATURE PRIME DIP
Horseradish Sauce, Swiss Cheese, Crispy
Onion Strings, French Onion Au Jus 19

ROTISSERIE CHICKEN CLUB
Smoked Bacon, Ham, Rotisserie Chicken
Monterey Jack, Lettuce, Tomato, Mayo,
Toasted Multi-Grain Bread 16
add avocado 3

ENTREES

SUMMER SALMON (G)
Asparagus, Squash, Zucchini,
Red Onion, Grape Tomato, Fresh Basil,
Red Wine Vinaigrette 23

STUFFED AVOCADOS
Grilled Avocado Halves, Chicken &
Smoked Gouda Salad, Roasted Red Pepper
& Garlic Aioli, Grilled Flatbread 16

ROTISSERIE CHICKEN
Classic Style Or Barbecue Basted,
Garlic Mashed Potatoes, Asparagus 24

BBQ BABY BACK RIBS
Wood Fired and Served with
French Fries & Coleslaw
*half rack 21 full rack 30
gluten free available*

SIDES

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*