

# Lunch



GENERAL MANAGER: Tumoor Haye  
EXECUTIVE CHEF: Juan Alvarez

## 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*

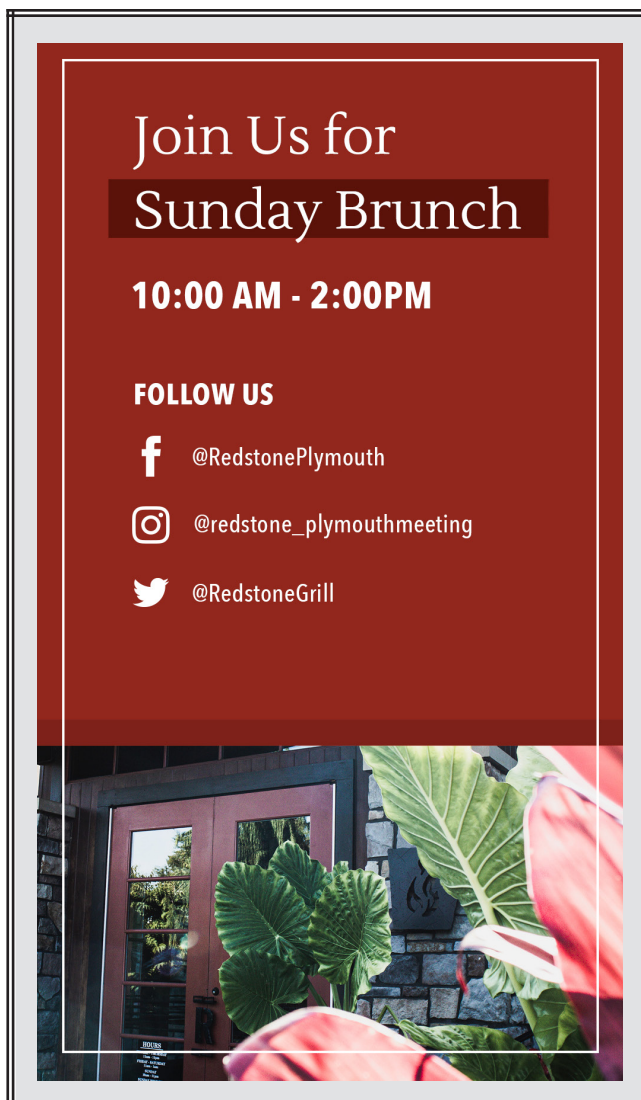
## WOOD FIRED FLATBREADS

**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



## 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*