

# Lunch



GENERAL MANAGER: Tessa Watts  
EXECUTIVE CHEF: Sean Gardiner

## 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*

### REDSTONE'S LODGE CORNBREAD (V)

Cast Iron Skillet Baked, Served with  
House-Made Maple Butter  
*skillet 15 wedge 5*



## 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*

## 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

## 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 MINESTRONE (G) 8

## 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