



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: Latasha Smith
EXECUTIVE SOUS CHEF: John Ronk

SHARED PLATES

BREAKING BREAD (V)

with Garlic Butter, Basil Pesto,
Herb Cream Cheese 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

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

SOUP

FRENCH ONION SOUP 10

LOBSTER BISQUE 10

Join Us for
Sunday Brunch

10:00 AM - 2:00PM

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STEAKS & CLASSICS

*All Steaks Served With Seasonal Vegetables
and Choice of Potato*

SIGNATURE FILET*(G)

Center Cut Tenderloin 48

NEW YORK STRIP*(G)

Center Cut, USDA Prime 42

ROTISSERIE CHICKEN

Classic Style or Barbecue Basted,
Garlic Mashed Potatoes, Asparagus 24

BBQ BABY BACK RIBS (G)

Wood Fired, French Fries, Coleslaw
half rack 21 full rack 32

WOOD FIRED FLATBREADS

MARGHERITA (V)

Basil Pesto, Tomato, Fresh
Mozzarella, Balsamic Glaze,
Fresh Basil 14

THAI CHICKEN

Barbecue Chicken, Sweet Chili Sauce,
Mozzarella, Mango Pineapple Salsa,
Tomato, Sriracha, Fresh Cilantro 14

BURGERS

*Choice of French Fries, Garlic Mashed Potatoes, Coleslaw,
Or Mac & Cheese \$2*

Gluten Free Bun Available. Sub Beyond Burger Patty \$4

REDSTONE BURGER*

Cheddar, Applewood Smoked Bacon,
Barbecue Sauce 17

GENERAL TSO TURKEY BURGER

Sweet & Spicy General Tso Sauce,
Broccoli Slaw, Grilled Red Onions 16

BUTTERMILK FRIED CHICKEN

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

SEAFOOD

SIMPLE GRILLED FISH

Vegetable Sauté, Quinoa Farro,
Choice of Lemon Garlic Oil or Cajun Spiced

SALMON 32 SEA BASS 36

CEDAR PLANK SALMON (G)

Lemon Garlic Oil, Garlic Mashed
Potatoes, Asparagus 34

PAN SEARED CHILEAN SEA BASS

Brandy-Garlic Crust, Quinoa Farro, Stir Fried
Vegetables & Asian Sesame Vinaigrette 39

CRAB CAKES

Tomato Corn Salad, Sriracha Aioli,
Old Bay Fries 34

SIDES

IDAHO BAKED POTATO (G,V)... 7

FRENCH FRIES (V)... 7

GARLIC MASHED (G,V)... 7

GRILLED ASPARAGUS (G,V)... 9

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