

# Dinner



## REDSTONE<sup>®</sup>

AMERICAN GRILL

GENERAL MANAGER: John Bridge-Lopez  
EXECUTIVE CHEF: Raykwon Forcier

### SHARED PLATES

**BREAKING BREAD (V)**  
with Garlic Butter, Fig Jam,  
& Basil Pesto 9

**BUFFALO JUMBO SHRIMP**  
Buffalo Sauce, Blue Cheese Dressing 19

**CRISPY CALAMARI**  
Spicy Pepper Mix, Chipotle Aioli 17.50

**CHEESESTEAK EGG ROLLS**  
Shaved Prime Rib, Roasted Red Pepper,  
Onion, Mozzarella, with Sriracha  
Ketchup & Gouda Cheese Sauce 16.50

**CHICKEN WINGS (G)**  
Grilled or Fried, Choice of Buffalo,  
Ranch or Barbecue 16.50

**HONEY CIDER BACON  
BRUSSELS SPROUTS**  
Pure Honey, Smoked Bacon, Sriracha Aioli  
*half order 8 full order 15*

**SEARED AHI TUNA\* (G)**  
Asian Spice, Wasabi Avocado Emulsion,  
Fresh Mango Pineapple Salsa,  
Soy Sauce 18

**BANG BANG CAULIFLOWER (V)**  
Firecracker Batter, Crispy Fried,  
Sriracha Aioli 15

### REDSTONE'S LODGE CORNBREAD (V)



Cast Iron Skillet Baked, with  
House-Made Maple Butter  
*skillet 15 wedge 5.50*

### SALADS

#### CHICKEN CHOPPED SALAD




Rotisserie Chicken, Cornbread  
Croutons, Tomato, Bacon, Golden  
Raisins, Corn, Honey-Lime Vinaigrette 17.50

**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



In Recognition of Breast Cancer Awareness Month, Redstone Will Donate a Portion of the Sales From the Food & Beverage Items in Pink to the Pay It Forward Fund.

The Pay It Forward Fund was Founded in 2005 by Michelle Morey, a Breast Cancer Survivor, and Her Husband, Scott Bissen.

Pay It Forward Use 100% of Your Donations to Help Patients Pay Their Household Bills so They Can Focus on Their Treatment. Cancer Doesn't Care if You Can't Pay Your Bills, We Do.




### SEAFOOD

**SIMPLE GRILLED FISH**  
Vegetable Sauté, Quinoa Farro,  
Choice of Lemon Garlic Oil or Cajun Spiced  
**SALMON 33 SEA BASS 36 HADDOCK 32**

**CEDAR PLANK SALMON (G)**  
Lemon Garlic Oil, Garlic Mashed  
Potatoes, Asparagus 34

**PARMESAN CRUSTED HADDOCK**  
Garlic Mashed Potatoes, Asparagus,  
Lemon Caper Beurre Blanc 33.50

**PAN SEARED CHILEAN SEA BASS**  
Brandy-Garlic Crust, Quinoa Farro, Stir Fried  
Vegetables & Asian Sesame Vinaigrette 38

**LOBSTER-SHRIMP CAKES**  
Tomato Corn Salad, Sriracha Aioli,  
Old Bay Fries 35

### SOUP

**FRENCH ONION 10.50**  
**CHICKEN NOODLE 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 42

**PRIME RIB\*(G)**  
Seasoned & Slow-Roasted,  
Horseradish Sauce & Au Jus 38

**BRAISED SHORT RIB**  
Asparagus, Blistered Tomatoes,  
Garlic Mashed Potatoes,  
Short Rib Jus & Garlic Butter 31

#### ROTISSERIE CHICKEN



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

**BBQ BABY BACK RIBS**  
Wood Fired, French Fries, Coleslaw  
*half rack 22.50 full rack 31*  
*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,  
Coleslaw 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 16.50  
*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**  
**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

WHENEVER POSSIBLE, WE UTILIZE ENVIRONMENTALLY FRIENDLY AND SUSTAINABLE FARMS AND VINEYARDS THAT EMBODY COMMITMENT TO RESPONSIBLE LAND PRESERVATION AND WATER USAGE. MANY OF THESE WINERIES ALSO MAKE IT A POINT TO DONATE A PORTION OF THEIR PROCEEDS TO CHARITABLE CAUSES, INCLUDING THE NAPA VALLEY FIREFIGHTERS' FUND, OPERATION HOMEFRONT AND MANY OTHERS.

## ROSÉ

 KORBEL Brut Rosé, California 13 (split)  
FLEUR DE MER Rosé, Provence-France 13 / 50  
BOUVET Brut Rosé Excellence, France 39

## OTHER WHITES

BELLA SERA Moscato, Italy 9 / 35  
THE SEEKER Riesling, Mosel-Germany 10 / 39  
MARCQUES CACERES Albarino, Spain 39  
CHAMPALOU Chenin Blanc, Vouvray-France 46  
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 46

## SAUVIGNON BLANC

MURPHY-GOODER North Coast 10 / 39  
WHITEHAVEN New Zealand 12 / 46  
DUCKHORN Napa Valley 54  
DOMAINE CHERRIER Sancerre-France 62

## PINOT GRIGIO

BENVOLIO Italy 10 / 39  
KING ESTATE Willamette Valley-Oregon 12 / 46  
MASO CANALI Italy 54

## CHARDONNAY

ATHENA California 10 / 39  
KENDALL JACKSON AVANT California 12 / 46  
LA CREMA Monterey 14 / 54  
MER SOLEIL RESERVE Santa Lucia Highlands 50  
SONOMA-CUTRER Sonoma Coast 62  
CAKEBREAD Napa Valley 79

## PINOT NOIR

CHATEAU SOUVERAIN California 10 / 39  
BOEN Tri Appellation-California Coast 13 / 50  
ARGYLE Willamette Valley-Oregon 15 / 58  
BELLE GLOS DAIRYMAN Russian River Valley 69  
EN ROUTE BY FAR NIENTE Russian River Valley 79  
ZENA CROWN SLOPE Eola-Amity Hills-Willamette Valley 98

## COCKTAILS


**AN APPLE MULE A DAY**  
Tito's Handmade Vodka, Apple Cider,  
Ginger Beer, Fall Spice Syrup,  
Cinnamon Stick, Star Anise 13

 **TITO'S LEMON-AID**  
Tito's Handmade Vodka, Blood Orange,  
Cranberry Juice, Lemonade 13

**GRIN & PEAR IT**  
RumHaven Coconut Rum, Triple Sec,  
Fresh Lime, Pear & Cranberry Juice 13


**SIGNATURE DOLI**  
Fresh Pineapple Aged With New Amsterdam  
Vodka. Redstone Grill's Signature Cocktail 13

- Redstone's Original Doli
- Strawberry Doli

 **FALL IS ABOUT TO BE-GIN**  
New Amsterdam Gin, St Germain Elderflower,  
Dragonfruit, Simple Syrup, Lemonade 13

**AUTUMNS UP MARGARITA**  
Camarena Reposado Tequila, Cointreau,  
Apple Cider, Fresh Lemon, Cinnamon Stick,  
Star Anise, Blood Orange Wheel 14

**ROSÉ SANGRIA**  
Bacardi Rum, Rosé Wine, Strawberry Puree,  
Fresh Lime, Sprite, Orange & Blueberries 13

 **PUMPKIN'S GOING ON**  
Old Forester Bourbon, Pumpkin Puree,  
Maple Syrup, Black Walnut Bitters,  
Blood Orange Wheel 13

**REDSTONE MANHATTAN**  
Woodford Reserve Bourbon Whiskey,  
Carpano Antica Formula Vermouth, Angostura  
& Black Walnut Bitters, Brandied Cherries 14

## MOCKTAILS *(all non-alcoholic)*

**PEAR-FECT MOCKJITO**  
Pear Juice, Club Soda, Simple Syrup,  
Fresh Lime Juice & Mint 6

**ICED PUMPKIN EVERYTHING**  
La Colombe Draft Latte, Pumpkin Puree,  
Fall Spice Syrup, Pumpkin Spice, Whipped Cream 8

 **AUTUMN SUNSET LEMONADE**  
Blood Orange, Lemonade, Grapefruit Juice,  
Cranberries 6

## COFFEE

*We Proudly Serve La Colombe Coffee*

**CAPPUCCINO - LATTE 5**

**SALTED CARAMEL LATTE 6**

**MOCHA LATTE 6**

**ESPRESSO 3 DOUBLE ESPRESSO 5**

**COLD BREW COLOMBIAN**

Refreshing Cold Brew With Flavors Reminiscent Of  
Black Cherry, Toffee, Sweet Lemon & Jasmine 6

**DRAFT LATTE**

Full Taste And Texture Of A True Cold Latte Made  
With Cold-Pressed Espresso & Frothed Milk 6