

Dinner



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: Sean Grasz
EXECUTIVE CHEF: Ross Heier

SHARED PLATES

BREAKING BREAD (V)
with Garlic Butter, Basil Pesto,
and Balsamic & Olive Oil 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

CLASSIC FONDUE
Smoked Gouda Cheese,
Sourdough Croutons, Grapes,
Granny Smith Apples, Broccoli 16.50
add jerk chicken 5 add steak 8*

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, Chipotle Ranch 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 WALLEYE 33

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

PARMESAN CRUSTED WALLEYE
Garlic Mashed Potatoes, Asparagus,
Lemon Capers 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

SHRIMP SCAMPI
Black Tiger Shrimp, Linguine, Prosciutto,
Tomato, Grana Padano Parmesan,
Lemon Garlic Oil, Fresh Basil 28

SOUP

FRENCH ONION 10.50
CHICKEN NOODLE 8
WILD MUSHROOM BRANDY CREAM (V) 8.50

STEAKS & CLASSICS

All Steaks Served with Seasonal Vegetables & Choice of Potato

SIGNATURE FILET*(G)
Center Cut Tenderloin 49

NEW YORK STRIP*(G)
Center Cut, USDA Prime 45

PRIME RIB*(G)
Seasoned & Slow-Roasted,
Horseradish Sauce & Au Jus 40

BRAISED BEEF SHORT RIB
Garlic Mashed Potatoes,
Roasted Root Vegetables 34

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

BBQ BABY BACK RIBS
Wood Fired, French Fries, Coleslaw
half rack 25 full rack 34
gluten free available

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 15

FIG & PROSCIUTTO
Grilled Onions, Asparagus,
Fig Jam, Mozzarella, Goat Cheese,
Balsamic Glaze 15

BURGERS

*Choice of French Fries, Garlic Mashed Potatoes,
Coleslaw, Baked Beans 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
ROASTED ROOT VEGETABLES (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

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 12 (split)
FLEUR DE MER Rosé, Provence-France 14 / 54
BOUVET Brut Rosé Excellence, France 42

OTHER WHITES

BELLA SERA Moscato, Italy 9 / 35
THE SEEKER Reisling, Mosel-Germany 12 / 46
VIGNOBLE LES CHARMES Chenin Blanc, Vouvray-Loire 46

SAUVIGNON BLANC

MURPHY-GOODER North Coast 10 / 39
DUCK HUNTER New Zealand 14 / 54
DECOY BY DUCKHORN Sonoma County 46
DOMAINE HIPPOLYTE REVERDY Sancerre-France 58

PINOT GRIGIO

BENVOLIO Italy 10 / 39
SOKOL BLOSSER Willamette Valley-Oregon 12 / 46
MASO CANALI Italy 54

CHARDONNAY

PROVERB California 10 / 39
LOUIS JADOT STEEL UNOAKED Burgundy-France 12 / 46
MER SOLEIL RESERVE Santa Lucia Highlands 14 / 54
SONOMA-CUTRER Sonoma Coast 16 / 62
STAGS' LEAP WINERY Napa Valley 69

PINOT NOIR

PROPHECY California 10 / 39
BOEN Tri Appellation-California Coast 13 / 50
IRIS VINEYARDS Willamette Valley-Oregon 16 / 62
CROSSBARN BY PAUL HOBBS Sonoma County 79
BELLE GLOS DAIRYMAN VINEYARD Russian River Valley 89
DOMAINE SERENE YAMHILL CUVÉE Willamette Valley-Oregon 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