

Dinner



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: Matt Hentges
EXECUTIVE CHEF: Edgar Torres

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

*We Believe in Giving Back to
Our Community*



*We are partnering with
Secondhand Hounds,
where donations are essential for
animals in need, and will donate \$1
from every purchase of our
featured highlighted items.*

*We Rescue Animals.
We Commit to Our Animals
through Adoption, Rehabilitation,
and Hospice Care.
We Inspire Change.*



www.secondhandhounds.org

*Visit One of Our Social Media Platforms &
Nominate the Next Charity*

 @RedstoneGrill

 @redstone_edenprairie

 @RedstoneGrill

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 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

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 14

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 Onion 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