

# Lunch



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

**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

**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

## 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

## 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

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## SALADS

**CHICKEN CHOPPED SALAD**  
Rotisserie Chicken, Cornbread Croutons,  
Tomato, Bacon, Golden Raisins, Corn,  
Honey-Lime Vinaigrette 17.50

**TUNA POKE BOWL**  
Avocado, Edamame, Radish, Cucumber,  
Bean Sprouts, Carrots, Cilantro,  
Black Quinoa & Farro, Szechuan Dressing 18

**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

## 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

**MUSHROOM SWISS BURGER\***  
Swiss Cheese, Sautéed Mushrooms,  
Arugula, Worcestershire Mayo 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

**REDSTONE SLIDERS**  
Ask For Details On  
This Week's Feature 15

**LOBSTER-SHRIMP CAKE  
SANDWICH**  
Arugula, Tomato Corn Salad,  
Sriracha Aioli, Old Bay Fries 20.50

**SIGNATURE PRIME DIP**  
Horseradish Sauce, Swiss Cheese, Crispy  
Onion Strings, French Onion Au Jus 20

**ROTISSERIE CHICKEN CLUB**  
Smoked Bacon, Ham, Rotisserie Chicken  
Monterey Jack, Lettuce, Tomato, Mayo,  
Toasted Multi-Grain Bread 16  
add avocado 3

## ENTREES

**HARVEST SALMON (G)**  
Roasted Baby Carrots & Beets,  
Lemon Garlic Oil, Fresh Parsley 23

**RAMEN NOODLE BOWL (V)**  
Snow Peas, Carrots, Bean Sprouts, Spinach,  
Ramen Noodles & Broth, Sesame Oil,  
Green Onion, Red Pepper,  
Black & White Sesame Seeds 16  
add chicken 5 add steak\* 8

**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 25 full rack 34  
gluten free available

## SOUP

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

\*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