

Lunch



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

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

*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

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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