

Dinner



GENERAL MANAGER: Erica Schmidt
EXECUTIVE CHEF: Carlos Urzua

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

CLASSICS

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

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

STEAKS

All Steaks Served with Seasonal Vegetables & Choice of Potato

PRIME RIB*(G)
Seasoned & Slow-Roasted. Choice of Horseradish
Parmesan or Blue Cheese Crust.
Served with Au Jus & Horseradish Sauce

PETITE* (10 oz) 39 SIGNATURE* (14 oz) 42

SIGNATURE FILET*(G)
Center Cut Tenderloin 49

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

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

SOUP

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



WOOD FIRED FLATS



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

SANDWICHES

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



We are Partnering with
Can Do Canines,
and Will Donate \$1 From Every
Purchase of Our
Featured Highlighted Items.



candocanines.org

*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 20% 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 CHOTARD Sancerre-France 62

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 Appelation-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

DREAMING OF A WHITE COSMO



Copperwing Vodka, Cointreau, St Germain Elderflower, White Cranberry & Fresh Lime Juice, Simple Syrup, Sugared Cranberries 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

FIRESIDE MULE

Hendrick's Gin, Ginger Beer, Cranberry Juice, Fresh Lime Juice, Cranberries 13

ROSÉ SANGRIA

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

REDSTONE MANHATTAN

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

WINTER IS ABOUT TO BE-GIN

New Amsterdam Gin, St Germain Elderflower, Dragonfruit, Simple Syrup, Lemonade 13

CHAI OLD FASHIONED



Old Forester Bourbon, Chai Simple Syrup, Cardamom Bitters, Cinnamon Stick 13

MOCKTAILS (all non-alcoholic)

PEAR-FECT MOCKJITO



Pear Juice, Club Soda, Simple Syrup, Fresh Lime Juice & Mint 6

WINTER SOLSTICE LEMONADE

Blood Orange, Lemonade, Grapefruit Juice, Cranberries 6

DRAGON BERRY SMASH

Dragon Fruit, Blueberries, Honey Simple Syrup, Fresh Rosemary, Lemon Juice, Club Soda 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