

Dinner



GENERAL MANAGER: John Bridge-Lopez
EXECUTIVE CHEF: Raykwon Forcier

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 HADDOCK 33

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

PARMESAN CRUSTED HADDOCK
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,
Skate for the 22
and will Donate \$1 From Every
Purchase of our Featured
Highlighted Items



skateforthe22.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 13 (split)
FLEUR DE MER Rosé, Provence-France 13 / 50
BOUVET Brut Rosé Excellence, France 39

OTHER WHITES

BELLA SERA Moscato, Italy 9 / 35
THE SEEKER Riesling, Mosel-Germany 10 / 39
MARCQUES CACERES Albarino, Spain 39
CHAMPALOU Chenin Blanc, Vouvray-France 46
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 46

SAUVIGNON BLANC

MURPHY-GOODER North Coast 10 / 39
WHITEHAVEN New Zealand 12 / 46
DUCKHORN Napa Valley 54
DOMAINE CHERRIER Sancerre-France 62

PINOT GRIGIO

BENVOLIO Italy 10 / 39
KING ESTATE Willamette Valley-Oregon 12 / 46
MASO CANALI Italy 54

CHARDONNAY

ATHENA California 10 / 39
KENDALL JACKSON AVANT California 12 / 46
LA CREMA Monterey 14 / 54
MER SOLEIL RESERVE Santa Lucia Highlands 50
SONOMA-CUTRER Sonoma Coast 62
CAKEBREAD Napa Valley 79

PINOT NOIR

CHATEAU SOUVERAIN California 10 / 39
BOEN Tri Appelation-California Coast 13 / 50
ARGYLE Willamette Valley-Oregon 15 / 58
BELLE GLOS DAIRYMAN Russian River Valley 69
EN ROUTE BY FAR NIENTE Russian River Valley 79
ZENA CROWN SLOPE Eola-Amity Hills-Willamette Valley 98

COCKTAILS



DREAMING OF A WHITE COSMO

Bully Boy 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

NEW WORLD REDS

FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 16 / 62
APOTHIC RED California 35
ST. FRANCIS Old Vines Zinfandel, Sonoma 46
PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 50
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 79

OLD WORLD REDS

TENUTA DI ARCENO Chianti Classico-Italy 14 / 54
CHÂTEAU LA NERTHE Côtes Du Rhône-France 46
BARON DE LEY RESERVA Tempranillo, Rioja-Spain 46
TELEGRAPH TELEGRAMME Chateauneuf du Pape-France 89
ARGIANO Brunello di Montalcino-Italy 98

MERLOT

CHATEAU SOUVERAIN California 10 / 39
DUCKHORN Napa Valley 62
TWOMEY BY SILVER OAK Napa Valley 98

CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 10 / 39
DAOU Paso Robles 14 / 54
VOLUNTEER Napa Valley 16 / 62
QUILT Napa Valley 18 / 69
CROSSBARN BY PAUL HOBBS Sonoma County 84
BELLA UNION BY FAR NIENTE Napa Valley 98
JORDAN Alexander Valley 120
CAYMUS Napa Valley 165
PLUMPJACK ESTATE Oakville-Napa Valley 195
QUINTESSA Napa Valley 245
CAYMUS SPECIAL SELECT Napa Valley 295
JOSEPH PHELPS INSIGNIA Napa Valley 375

CHAMPAGNE & PROSECCO

LA MARCA Prosecco, Italy 13 (split) / 46 (bottle)
LAURENT-PERRIER Brut, Champagne-France 18 (split)
STEORRA Brut, Russian River Valley 42
VEUVE CLICQUOT Brut, France 98

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

*An automatic 20% gratuity will be added to all parties of 6 or more