

Dinner



GENERAL MANAGER: Tessa Watts
EXECUTIVE CHEF: Elliot Williams

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 RED SNAPPER 33
- CEDAR PLANK SALMON (G)
Lemon Garlic Oil, Garlic Mashed
Potatoes, Asparagus 34
- PARMESAN CRUSTED RED SNAPPER
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,
Ronald McDonald House,
and will Donate \$1 From Every
Purchase of our Featured
Highlighted Items



rmhsnj.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
COPAIN Rosé of Pinot Noir, Mendocino County 54

OTHER WHITES

CANYON ROAD Moscato, California 9 / 35
THE SEEKER Riesling, Mosel-Germany 12 / 46
AVELEDA Vinho Verde, Portugal 31
CONDES DE ALBAREI Albarino, Rias Baixas-Spain 35
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 39

SAUVIGNON BLANC

MURPHY-GOODER North Coast 10 / 39
CROWDED HOUSE New Zealand 12 / 46
DECOY BY DUCKHORN Sonoma County 50
LOVEBLOCK New Zealand 58

PINOT GRIGIO

BENVOLIO Italy 10 / 39
SANTA MARGHERITA Italy 16 / 62
KING ESTATE Willamette Valley-Oregon 46

CHARDONNAY

CHATEAU SOUVERAIN California 10 / 39
KENDALL JACKSON AVANT California 12 / 46
LA CREMA Monterey 14 / 54
LAGUNA Russian River Valley 50
SONOMA-CUTRER Russian River Ranches 62
CAKEBREAD CELLARS Napa Valley 79

PINOT NOIR

CHATEAU SOUVERAIN California 11 / 42
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 13 / 50
STOLLER FAMILY ESTATE Willamette Valley-Oregon 15 / 58
ROSEROCK BY DROUHIN Eola-Amity Hills-Oregon 75
BELLE GLOS BALADE Russian River Valley 89

COCKTAILS

DREAMING OF A WHITE COSMO



Stateside 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

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

MURPHY-GOODER Red Blend, California 11 / 42
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
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

ARGIANO N.C. Super Tuscan, Italy 14 / 54
CHÂTEAU LA NERTHE Côtes Du Rhône-France 46
TENUTA DI ARCENO Chianti Classico-Italy 46
BARON DE LEY RESERVA Tempranillo, Rioja-Spain 50
TELEGRAPH TELEGRAMME Chateauneuf du Pape-France 98
SILVIO NARDI Brunello di Montalcino, Italy 125

MERLOT

CHATEAU SOUVERAIN California 10 / 39
DECOY BY DUCKHORN Sonoma County 14 / 54
MERRYVALE Napa Valley 89

CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 10 / 39
LOUIS MARTINI California 13 / 50
VOLUNTEER Napa Valley 16 / 62
DAOU Paso Robles 54
ARROWOOD Sonoma Estates 58
JACKSON ESTATE Alexander Valley 62
STAG'S LEAP HANDS OF TIME Napa Valley 75
JORDAN Alexander Valley 99
CAYMUS Napa Valley 125
OVERTURE BY OPUS ONE Napa Valley 165

CHAMPAGNE & PROSECCO

LA MARCA Prosecco, Italy 13 (split) / 46 (bottle)
LAURENT-PERRIER Brut, Champagne-France 18 (split)
VEUVE CLICQUOT Brut, Champagne-France 96

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

COFFEE

We Proudly Serve La Colombe Coffee

CAPPUCCINO - LATTE 5

SALTED CARAMEL LATTE 6

MOCHA LATTE 6

ESPRESSO 3 DOUBLE ESPRESSO

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