

Dinner



GENERAL MANAGER: Kelly Wilson
EXECUTIVE CHEF: Jesus Barajas

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,
A Silver Lining Foundation,
and will Donate \$1 From Every
Purchase of our Featured
Highlighted Items



asilverliningfoundation.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 39

OTHER WHITES

MIRASSOU Moscato, California 10 / 39
THE SEEKER Riesling, Mosel-Germany 11 / 42
BURGANS Albarino, Rias Baixas-Spain 39
CONUNDRUM White Blend, California 42

SAUVIGNON BLANC

MURPHY-GOODE North Coast 10 / 39
CROWDED HOUSE New Zealand 13 / 50
DECOY BY DUCKHORN Sonoma County 46
JACQUES DUMONT Sancerre-France 58

PINOT GRIGIO

BENVOLIO Italy 10 / 39
VAN DUZER ESTATE Willamette Valley-Oregon 46
MASO CANALI Italy 50

CHARDONNAY

WILLIAM HILL Central Coast 10 / 39
KENDALL JACKSON AVANT California 12 / 46
LA CREMA Sonoma Coast 14 / 54
MER SOLEIL RESERVE Santa Lucia Highlands 50
SONOMA-CUTRER Russian River Ranches 58
CAKEBREAD Napa Valley 69

PINOT NOIR

PROPHECY California 11 / 42
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 13 / 50
RESONANCE Willamette Valley-Oregon 16 / 62
MEIOMI California Coast 48
JACKSON ESTATE Petaluma Gap-Sonoma Coast 58
BELLE GLOS DAIRYMAN Russian River Valley 69
EN ROUTE BY FAR NIENTE Russian River Valley 98
DOMAINE SERENE EVANSTAD RESERVE Willamette Valley-Oregon 125

COCKTAILS

DREAMING OF A WHITE COSMO



CH Distillery 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