

Dinner



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: Matt Hentges
EXECUTIVE CHEF: Edgar Torres

SHARED PLATES

BREAKING BREAD (V)

with Garlic Butter, Basil Pesto,
and Red Pepper Hummus 9

BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19

CRISPY GREEN BEANS

Parmesan Gremolata, Lemon Garlic Aioli 11

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 15

CLASSIC FONDUE

Smoked Gouda Cheese,
Sourdough Croutons, Grapes,
Granny Smith Apples, Broccoli 16.50
add jerk chicken 6 add steak 9*

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 19.50

TUNA POKE BOWL*

Avocado, Edamame, Radish,
Cucumber, Bean Sprouts, Carrots,
Cilantro, Black Quinoa & Farro,
Szechuan Dressing 18

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 6 Grilled Steak* 9

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

SPICY THAI NOODLES (V)

Rice Noodles, Thai Chili & Red Pepper,
Baby Bok Choy, Broccoli, Shitake
Mushrooms, Toasted Black & White
Sesame Seeds, Fresh Basil 18

SEAFOOD

SIMPLE GRILLED FISH

Vegetable Sauté, Quinoa Farro,
Choice of Lemon Garlic Oil or Cajun Spiced
SALMON 33 **SEA BASS** 36 **WALLEYE** 33

CEDAR ROASTED SALMON

Lemon Garlic Oil, Yukon Gold Potatoes,
Spinach, Bacon & Chives 34.50

PARMESAN CRUSTED WALLEYE

Garlic Mashed Potatoes, Asparagus,
Lemon Caper Beurre Blanc 33.50

MISO GLAZED COD

Marinated & Roasted Filet,
Spinach, Baby Bok Choy, Red Pepper,
Shitake Mushrooms, Toasted Black &
White Sesame Seeds 32

PAN SEARED CHILEAN SEA BASS

Brandy-Garlic Crust, Quinoa Farro, Stir Fried
Vegetables & Asian Sesame Vinaigrette 38

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

BONE-IN RIBEYE*(G)

Center Cut 46

SOUP

CHICKEN NOODLE 8

FRENCH ONION 10.50

CHICKEN TORTILLA 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*

Beef Patty, Cheddar, 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

SIDES

IDAHO BAKED POTATO (G,V)... 7

FRENCH FRIES (V)... 7

GARLIC MASHED (G,V)... 7

GRILLED ASPARAGUS (G,V)... 9

BROCCOLINI (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

**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*

ROSÉ & SPARKLING

FLEUR DE MER Rosé, Provence-France 14 / 54
KORBEL Brut Rosé, California 12 (split)
LA MARCA Prosecco, Italy 14 (split)
BOUVET Brut Rosé Excellence, France 42
LA MARCA Prosecco Rosé, Italy 48
SANTA MARGHERITA Prosecco, Italy 49
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

BELLA SERA Moscato, Italy 10 / 39
GREEN & SOCIAL *ORGANIC* Verdejo, Rueda-Spain 10 / 39
THE SEEKER Reisling, Mosel-Germany 12 / 46
VIGNOBLE *LES CHARMES* Chenin Blanc, Vouvray-Loire 46

SAUVIGNON BLANC

MURPHY-GOODER North Coast 11 / 42
DECOY BY DUCKHORN Sonoma County 13 / 50
DUCK HUNTER New Zealand 14 / 54
IMAGERY California 39
DOMAINE CHOTARD Sancerre-France 62

PINOT GRIGIO

BENVOLIO Italy 11 / 42
PORTLANDIA Oregon 13 / 50
MASO CANALI Italy 54

CHARDONNAY

PROVERB California 11 / 42
CHALK HILL Russian River Valley 13 / 50
MER SOLEIL *RESERVE* Santa Lucia Highlands 14 / 54
SONOMA-CUTRER Sonoma Coast 16 / 62
JOSH CELLARS California 39
STAGS' LEAP WINERY Napa Valley 69

COCKTAILS

CRUSH ON YOU

Deep Eddy Ruby Red Grapefruit Vodka,
Fresh Squeezed Grapefruit Juice,
Sprite 14

TITO'S LEMON-AID

Tito's Handmade Vodka, Passion Fruit,
Blood Orange & Pomegranate,
Cranberry Juice, Lemonade 13.50

THE BUTTERFLY EFFECT

Hendrick's Gin, Crème de Violette,
Butterfly Pea Flower Simple Syrup 14

MOCKTAILS

(all non-alcoholic)

TWO TO MANGO MOCK-JITO

Dragon Fruit, Mango Puree, Orange Juice,
Simple Syrup, Sprite, Club Soda,
Fresh Mint & Lime 8

SPRING SUNRISE LEMONADE

Passion Fruit, Blood Orange & Pomegranate,
Lemonade, Grapefruit Juice 6

PEACHY KEEN TEA

Peach Puree, Honey Simple Syrup,
House Brewed Iced Tea 6

PINOT NOIR

PROPHECY California 11 / 42
BOEN Tri Appellation-California Coast 13 / 50
IRIS VINEYARDS Willamette Valley-Oregon 16 / 62
IMAGERY California 39
CROSSBARN BY PAUL HOBBS Sonoma County 72
BELLE GLOS *BALADE* Santa Rita Hills 89
DOMAINE SERENE *YAMHILL CUVÉE* Willamette Valley-Oregon 98

NEW WORLD REDS

APOTHIC RED California 10 / 39
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
PESSIMIST BY DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 14 / 54
PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 62
ST. FRANCIS Old Vines Zinfandel, Sonoma 46
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 79
ORIN SWIFT *8 YEARS IN THE DESERT* Zinfandel Blend, California 89

OLD WORLD REDS

BARON DE LEY *MUSEUM RESERVA* Tempranillo, Spain 46
ARGIANO N/C Super Tuscan-Italy 50
LES CADRANS DE LASSÈGUE Saint-Emilion Grand Cru, Bordeaux 54
TELEGRAPH *TELEGRAMME* Chateauneuf du Pape-France 89

MERLOT

CHATEAU SOUVERAIN California 11 / 42
DECOY BY DUCKHORN Sonoma County 50
EMMOLO BY CAYMUS Napa Valley 69

CABERNET SAUVIGNON

MURPHY-GOODER North Coast 11 / 42
FREAKSHOW Lodi 13 / 50
JUSTIN Paso Robles 15 / 58
VOLUNTEER Napa Valley 17 / 65
CROSSBARN BY PAUL HOBBS Sonoma County 89
JORDAN Alexander Valley 98
STAG'S LEAP *ARTEMIS* Napa Valley 120
CAYMUS Napa Valley 150
OVERTURE Napa Valley 200

SIGNATURE DOLI

Fresh Pineapple Aged with New Amsterdam
Vodka. Redstone Grill's Signature Cocktail 13

- *Redstone's Original Doli*
- *Strawberry Doli*
- *Mango Doli*

HOUSE OF THE DRAGON-FRUIT

Camarena Silver Tequila, Cointreau,
Dragon Fruit, Mango Puree, Orange Juice 14

GEORGIA MULE

Old Forester Bourbon, Ginger Beer,
White Peach Puree, Fresh Lime Juice 14.50

COFFEE

We Proudly Serve La Colombe Coffee

CAPPUCCINO - LATTE 5

SALTED CARAMEL LATTE 6

MOCHA LATTE 6

ESPRESSO 3 DOUBLE ESPRESSO 5

ROSÉ SANGRIA

Bacardi Rum, Rosé Wine, Strawberry Puree,
Fresh Lime, Sprite, Orange &
Blueberries 13.50

TROPICAL MOJITO

RumHaven Coconut Rum, Pineapple Juice,
Club Soda, Angostura Bitters, Cane Sugar,
Fresh Mint & Lime 14.50

TALK BIRDIE TO ME

Diplomatico Mantuano Rum, Aperol,
Passion Fruit, Blood Orange & Pomegranate,
Pineapple Juice, Simple Syrup, Fresh Lime 14.50

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