

# Dinner



**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: Alyssa Osovskiy  
EXECUTIVE CHEF: Ross Heier

## 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