

# Dinner



**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: Kelly Wilson  
EXECUTIVE CHEF: Jesus Barajas

## 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  
CUVEE JEAN-LOUIS Blanc de Blancs, France 12 (split)  
KORBEL Brut Rosé, California 12 (split)  
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)  
BOUVET Brut Rosé Excellence, France 39  
STEORRA Brut, Russian River Valley 46  
LA MARCA Prosecco Rosé, Italy 48  
VEUVE CLICQUOT Brut, Champagne-France 120

## OTHER WHITES

MIRASSOU Moscato, California 10 / 39  
THE SEEKER Riesling, Mosel-Germany 12 / 46  
BURGANS Albarino, Rias Baixas-Spain 39  
CONUNDRUM White Blend, California 42

## SAUVIGNON BLANC

MURPHY-GOODER North Coast 11 / 42  
CROWDED HOUSE New Zealand 13 / 50  
DECOY BY DUCKHORN Sonoma County 46  
JACQUES DUMONT Sancerre-France 69

## PINOT GRIGIO

BENVOLIO Italy 11 / 42  
JERMANN Friuli-Venezia Giulia-Italy 14 / 54  
VAN DUZER ESTATE Willamette Valley-Oregon 46  
MASO CANALI Italy 50

## CHARDONNAY

WILLIAM HILL Central Coast 11 / 42  
KENDALL JACKSON AVANT California 13 / 50  
LA CREMA Sonoma Coast 15 / 58  
MER SOLEIL RESERVE Santa Lucia Highlands 50  
SONOMA-CUTRER Russian River Ranches 58  
CAKEBREAD Napa Valley 79

## 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  
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 13 / 50  
RESONANCE Willamette Valley-Oregon 16 / 62  
BELLE GLOS BALADE Santa Rita Hills 18 / 69  
MEIOMI California Coast 48  
JACKSON ESTATE Petaluma Gap-Sonoma Coast 58  
EN ROUTE BY FAR NIENTE Russian River Valley 98  
DOMAINE SERENE YAMHILL CUVÉE Willamette Valley-Oregon 110

## NEW WORLD REDS

APOTHIC RED California 10 / 39  
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46  
PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 18 / 69  
ST. FRANCIS Old Vines Zinfandel, Sonoma 46  
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 69  
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 89

## OLD WORLD REDS

ARGIANO N/C Super Tuscan-Italy 13 / 50  
CHÂTEAU LA NERTHE Côtes Du Rhône-France 46  
BARON DE LEY RESERVA Tempranillo, Spain 46  
SILVIO NARDI Brunello di Montalcino-Italy 98

## MERLOT

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

## CABERNET SAUVIGNON

COLUMBIA WINERY Columbia Valley-Washington 11 / 42  
SILVER PALM North Coast 13 / 50  
VOLUNTEER Napa Valley 16 / 62  
DAOU Paso Robles 54  
QUILT Napa Valley 75  
JORDAN Alexander Valley 120  
STAG'S LEAP ARTEMIS Napa Valley 140  
CAYMUS Napa Valley 160  
OVERTURE BY OPUS ONE Napa Valley 195

### 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