

SHARED PLATES

BREAKING BREAD (V)
with Garlic Butter, Basil Pesto,
and Balsamic & Olive Oil 9

BUFFALO JUMBO SHRIMP
Buffalo Sauce, Blue Cheese Dressing 18

CRISPY CALAMARI
Spicy Pepper Mix, Chipotle Aioli 17.50

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

BANG BANG CAULIFLOWER (V)
Firecracker Batter, Crispy Fried,
Sriracha Aioli 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

SOUP

FRENCH ONION SOUP 10
LOBSTER BISQUE 10

**Our Wood Fired Fund Has Raised
\$61,042
In Donations So Far This Year! Which Local
Charity Will Be The Next Recipient?**

Follow Us to Find Out

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SEAFOOD

SIMPLE GRILLED FISH
Vegetable Sauté, Quinoa Farro,
Choice of Lemon Garlic Oil or Cajun Spiced
SALMON 33 SEA BASS 38

CEDAR PLANK SALMON (G)
Lemon Garlic Oil, Garlic Mashed
Potatoes, Asparagus 34.50

PAN SEARED CHILEAN SEA BASS
Brandy-Garlic Crust, Quinoa Farro, Stir Fried
Vegetables & Asian Sesame Vinaigrette 39

LOBSTER-SHRIMP CAKES
Tomato Corn Salad, Sriracha Aioli,
Old Bay Fries 35

SIDES

IDAHO BAKED POTATO (G,V)... 7
FRENCH FRIES (V)... 7
GARLIC MASHED (G,V)... 7
GRILLED ASPARAGUS (G,V)... 9
GARLIC MUSHROOMS (G,V)... 9
MAC & CHEESE (V)... 9

STEAKS & CLASSICS

*All Steaks Served With Seasonal Vegetables
and Choice of Potato*

SIGNATURE FILET*(G)
Center Cut Tenderloin 49

NEW YORK STRIP*(G)
Center Cut, USDA Prime 45

ROTISSERIE CHICKEN
Classic Style or Barbecue Basted,
Garlic Mashed Potatoes, Asparagus 24.50

BBQ BABY BACK RIBS (G)
Wood Fired, French Fries, Coleslaw
half rack 25 full rack 34

WOOD FIRED FLATBREADS

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

BURGERS

*Choice of French Fries, Garlic Mashed Potatoes, Coleslaw,
Or Mac & Cheese \$2*

Gluten Free Bun Available. Sub Beyond Burger Patty \$4

REDSTONE BURGER*
Cheddar, Applewood Smoked Bacon,
Barbecue Sauce 17

GENERAL TSO TURKEY BURGER
Sweet & Spicy General Tso Sauce,
Broccoli Slaw, Grilled Red Onions 16

BUTTERMILK FRIED CHICKEN
Crispy Chicken, Pickles, Sweet
Coleslaw, Brioche Bun
Nashville Hot, Barbecue or Buffalo Sauce 17

**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 13 (split)
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)
LA MARCA Prosecco Rosé, Italy 48
STEORRA Brut, Russian River Valley 48
BOUVET Brut Rosé Excellence, France 49
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

CANYON ROAD Moscato, California 10 / 39
VILLA M BIANCO Moscato, Italy 14 / 54
THE SEEKER Riesling, Mosel-Germany 12 / 46
AVELEDA Vinho Verde, Portugal 39
KUNG FU GIRL Riesling, Washington 46

SAUVIGNON BLANC

PROPHECY New Zealand 12 / 46
MURPHY-GOODE North Coast 39
DUCKHORN Napa Valley 58

PINOT GRIGIO

BENVOLIO Italy 11 / 42
ACROBAT Oregon 46
MASO CANALI Italy 46

CHARDONNAY

PROVERB California 11 / 42
LA CREMA Monterey 14 / 54
SONOMA-CUTRER Sonoma Coast 62
HARTFORD COURT *FOUR HEARTS* Russian River 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

HENNY FOR YOUR THOUGHTS

Hennessy Cognac, Cointreau, Strawberry
Puree, House-Made Sweet & Sour,
Orange Juice 16

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

SWEET AS A PEACH TEA

Peach Puree, Simple Syrup, House Brewed
Iced Tea 6

PINOT NOIR

PROVERB California 11 / 42
LA CREMA Monterey 15 / 58
ELOUAN Oregon 50
COPAIN *LES VOISINS* Anderson Valley 69
BELLE GLOS *DAIRYMAN* Russian River Valley 89

NEW WORLD REDS

APOTHIC RED California 11 / 42
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
ST. FRANCIS Old Vines Zinfandel, Sonoma 46
PESSIMIST BY DAOU Petite Sirah/Syrah, Paso Robles 58
ORIN SWIFT *ABSTRACT* Grenache-Petit Sirah-Syrah, California 79

OLD WORLD REDS

VILLA M ROSSO Brachetto, Italy 14 / 54
CHÂTEAU LA NERTHE Côtes Du Rhône-France 46
BARON DE LEY *RESERVA* Tempranillo, Rioja-Spain 46
ARGIANO N/C Super Tuscan-Italy 58
SILVIO NARDI Brunello di Montalcino-Italy 98

MERLOT

RED ROCK California 11 / 42
DECOY BY DUCKHORN Sonoma County 58
DUCKHORN Napa Valley 89

CABERNET SAUVIGNON

LOUIS MARTINI California 12 / 46
VOLUNTEER Napa Valley 18 / 69
DAOU Paso Robles 62
QUILT Napa Valley 89
JORDAN Alexander Valley 98
LA JOTA Howell Mountain-Napa Valley 140
CAYMUS Napa Valley 150
CADE BY PLUMPJACK Howell Mountain-Napa Valley 195

SIGNATURE DOLI

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

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

ROSÉ SANGRIA

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

GEORGIA MULE

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

HOUSE OF THE DRAGON-FRUIT

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

TROPICAL MOJITO

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

LUCKY DEVIL MARGARITA

Milagro Reposado Tequila, Cointreau,
Malbec, House-Made Sweet & Sour,
Orange Juice 15

COFFEE

We Proudly Serve La Colombe Coffee

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