

Dinner



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: John Bridge-Lopez
EXECUTIVE CHEF: Raykwon Forcier

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 (V)

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 HADDOCK 33

CEDAR ROASTED SALMON

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

PARMESAN CRUSTED HADDOCK

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

We are Partnering with,
PEOPLE HELPING PEOPLE
and will Donate \$1 From
Every Purchase of Our
Featured Highlighted Items



To Establish & Sustain a Community-Wide
Effort to Help Meet the Basic Needs of
Residents of Burlington, MA.

<https://peoplehelpingpeopleinc.org>

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 13 / 50
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)
LA MARCA Prosecco Rosé, Italy 14 (split) / 48 (bottle)
LAURENT-PERRIER Brut, Champagne-France 19 (split)
BOUVET Brut Rosé Excellence, France 39
STEORRA Brut, Russian River Valley 42
VEUVE CLICQUOT Brut, France 120

OTHER WHITES

REX-GOLIATH California 10 / 39
THE SEEKER Riesling, Mosel-Germany 12 / 46
MARCQUES CACERES Albarino, Spain 39
CHAMPALOU Chenin Blanc, Vouvray-France 46
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 46

SAUVIGNON BLANC

MURPHY-GOODER North Coast 11 / 42
WHITEHAVEN New Zealand 13 / 50
DOMAINE SALVARD *UNIQUE* Loire-France 14 / 54
DUCKHORN Napa Valley 54

PINOT GRIGIO

BENVOLIO Italy 11 / 42
KING ESTATE Willamette Valley-Oregon 13 / 50
MASO CANALI Italy 54

CHARDONNAY

CHATEAU SOUVERAIN California 11 / 42
KENDALL JACKSON AVANT California 12 / 46
LA CREMA Monterey 14 / 54
MER SOLEIL *RESERVE* Santa Lucia Highlands 50
SONOMA-CUTRER Russian River Ranches 62
ROMBAUER Carneros 79
FLOWERS Sonoma Coast 95

PINOT NOIR

CHATEAU SOUVERAIN California 11 / 42
BOEN Tri Appellation-California Coast 13 / 50
ARGYLE Willamette Valley-Oregon 15 / 58
BELLE GLOS *EULENLOCH* Napa Valley 75
EN ROUTE BY FAR NIENTE Russian River Valley 89
DOMAINE SERENE *YAMHILL CUVÉE* Willamette Valley 98

NEW WORLD REDS

FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 18 / 69
APOTHIC RED California 35
ST. FRANCIS Old Vines Zinfandel, Sonoma 54
PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 50
ORIN SWIFT *8 YEARS IN THE DESERT* Zinfandel Blend, California 89

OLD WORLD REDS

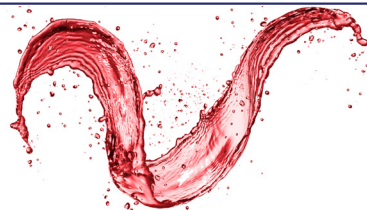
ARGIANO N.C. Super Tuscan, Italy 14 / 54
CHÂTEAU LA NERTHE Côtes Du Rhône-France 54
TENUTA DI ARCENO Chianti Classico-Italy 54
BARON DE LEY *RESERVA* Tempranillo, Rioja-Spain 54
TELEGRAPH *TELEGRAMME* Chateauneuf du Pape-France 98
ARGIANO Brunello di Montalcino-Italy 125

MERLOT

CHATEAU SOUVERAIN California 11 / 42
DUCKHORN Napa Valley 69
TWO MEY BY SILVER OAK Napa Valley 98

CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 11 / 42
DAOU Paso Robles 14 / 54
VOLUNTEER Napa Valley 17 / 65
QUILT Napa Valley 19 / 72
CROSSBARN BY PAUL HOBBS Sonoma County 89
BELLA UNION BY FAR NIENTE Napa Valley 120
JORDAN Alexander Valley 140
CAYMUS Napa Valley 175
PLUMPJACK ESTATE Oakville-Napa Valley 225
QUINTESSA Napa Valley 295
CAYMUS *SPECIAL SELECT* Napa Valley 350
JOSEPH PHELPS *INSIGNIA* Napa Valley 450



Red,
White
& Rose

LA CREMA Rosé, Monterey 13 / 50

DIATOM Chardonnay, Santa Barbara 16 / 62

CAMBRIA "Julia's" Pinot Noir, Santa Maria Valley 16 / 62

COCKTAILS

LAVENDER LEMON DROP

Tito's Handmade Vodka, Cointreau,
Lavender Simple Syrup, Crème de Violette,
Lemon Juice 14

TITO'S LEMON-AID

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

AT FIRST CRUSH

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

SIGNATURE DOLI

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

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

DON'T GO DRAGON ME DOWN

Camarena Silver Tequila, Cointreau,
Dragon Fruit, House-Made Sweet & Sour,
Strawberry Puree 14

GEORGIA MULE

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

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

MOCKTAILS *(all non-alcoholic)*

BLUEBERRY LAVENDER MOCK-JITO

Blueberries, Fresh Squeezed Lime & Mint,
Lavender Simple Syrup, Club Soda 8

SUMMER SOLSTICE LEMONADE

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

PEACHY KEEN TEA

Peach Puree, Honey Simple Syrup,
House Brewed Iced Tea 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 8

DRAFT LATTE

Full Taste And Texture Of A True Cold Latte Made
With Cold-Pressed Espresso & Frothed Milk 8