

Dinner



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: Josh White
EXECUTIVE CHEF: Pedro Tapia

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 **RED SNAPPER** 33

CEDAR ROASTED SALMON

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

PARMESAN CRUSTED SNAPPER

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,
VISIONS AND PATHWAYS
and will Donate \$1 From
Every Purchase of Our
Featured Highlighted Items



VISIONS AND PATHWAYS

"It is the Mission of Visions & Pathways to
Provide Abused, Neglected & Homeless Youth
with Housing, a Stable Environment,
& Supportive Services that Guide them in
Becoming Self Sufficient."

<https://visionsandpathways.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 14 / 54
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 42
COPAIN Rosé of Pinot Noir, Mendocino County 54
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

CANYON ROAD Moscato, California 10 / 39
THE SEEKER Riesling, Mosel-Germany 12 / 46
AVELEDA Vinho Verde, Portugal 31
CONDES DE ALBAREI Albarino, Rias Baixas-Spain 35
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 39

SAUVIGNON BLANC

MURPHY-GOODER North Coast 11 / 42
CROWDED HOUSE New Zealand 13 / 50
DECOY BY DUCKHORN Sonoma County 50
LOVEBLOCK New Zealand 58

PINOT GRIGIO

BENVOLIO Italy 11 / 42
SANTA MARGHERITA Italy 17 / 65
KING ESTATE Willamette Valley-Oregon 46

CHARDONNAY

CHATEAU SOUVERAIN California 11 / 42
KENDALL JACKSON AVANT California 13 / 50
LA CREMA Monterey 14 / 54
SONOMA-CUTRER Sonoma Coast 62
CAKEBREAD CELLARS Napa Valley 79
PAUL HOBBS Russian River Valley 95

PINOT NOIR

CHATEAU SOUVERAIN California 11 / 42
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 13 / 50
STOLLER FAMILY ESTATE Willamette Valley-Oregon 15 / 58
ROSE ROCK BY DROUHIN Eola-Amity Hills-Oregon 75
BELLE GLOS BALADE Santa Rita Hills 89

NEW WORLD REDS

MURPHY-GOODER Red Blend, California 11 / 42
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
ST. FRANCIS Old Vines Zinfandel, Sonoma 46
PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 50
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 79

OLD WORLD REDS

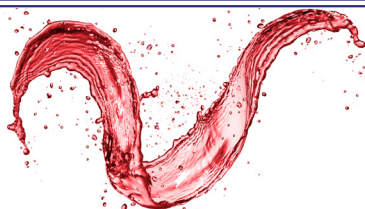
ARGIANO N.C. Super Tuscan, Italy 14 / 54
CHATEAU LA NERTHE Côtes Du Rhône-France 46
TENUTA DI ARCENO Chianti Classico-Italy 46
BARON DE LEY RESERVA Tempranillo, Rioja-Spain 50
TELEGRAPH TELEGRAMME Chateaufort du Pape-France 98
SILVIO NARDI Brunello di Montalcino, Italy 125

MERLOT

CHATEAU SOUVERAIN California 11 / 42
DECOY BY DUCKHORN Sonoma County 14 / 54
MERRYVALE Napa Valley 89

CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 11 / 42
LOUIS MARTINI California 13 / 50
VOLUNTEER Napa Valley 17 / 65
DAOU Paso Robles 54
JACKSON ESTATE Alexander Valley 69
STAG'S LEAP HANDS OF TIME Napa Valley 79
JORDAN Alexander Valley 125
CAYMUS Napa Valley 150
OVERTURE BY OPUS ONE Napa Valley 195



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

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