



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 **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

We are Partnering with,
Brighter Days Grief Center
and will Donate \$1 From
Every Purchase of Our
Featured Highlighted Items



Brighter Days Family Grief Center is an Unparalleled "Family-Focused" Grief Center Dedicated to Grieving Minnesota Families Since 2017
<https://brighterdaysgriefcenter.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

ROSÉ & SPARKLING

FLEUR DE MER Rosé, Provence-France 14 / 54
LA MARCA Prosecco, Italy 14 (split)
LA MARCA Prosecco Rosé, Italy 14 (split) / 48 (bottle)
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-GOODE 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

PINOT NOIR

PROPHECY California 11 / 42
BOEN Tri Appellation-California Coast 13 / 50
FOUR GRACES 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-GOODE 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



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