

# 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 (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,  
**Metropolitan Family Services of DuPage County**  
and will Donate \$1 From  
Every Purchase of Our  
Featured Highlighted Items



To Provide and Mobilize the Services Needed to  
Strengthen Families & Communities.

<https://metrofamily.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  
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  
STERRA 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

## 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

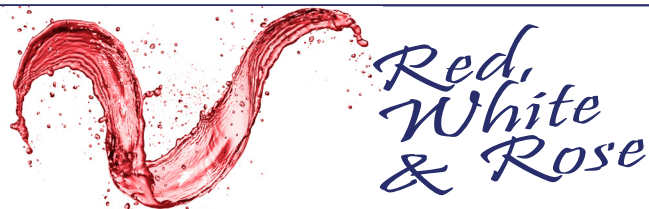
ARGIANO N/C Super Tuscan-Italy 13 / 50  
CHÂTEAU LA NERTHE Côtes Du Rhône-France 46  
BARON DE LEY RESERVA Tempranillo, Spain 46  
SILVIO NARDI Brunello di Montalcino-Italy 98

## 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



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