

# Lunch



**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: Tessa Watts  
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

### 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*

## 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

### FIG & PROSCIUTTO

Grilled Onions, Asparagus,  
Fig Jam, Mozzarella, Goat Cheese,  
Balsamic Glaze 15

## SIDES

FRENCH FRIES (V)... 7

GARLIC MASHED (G,V)... 7

GRILLED ASPARAGUS (G,V)... 9

CAMPFIRE BEANS (G)... 7

QUINOA FARRO (V)... 7

GARLIC MUSHROOMS (G,V)... 9

MAC & CHEESE (V)... 9

## ENTREES

### SUMMER SALMON (G)

Lemon Garlic Oil, Broccolini,  
Charred Corn Salad 23

### FISH & CHIPS

Beer Battered Cod, French Fries,  
Lemon Garlic Aioli 24

### SPICY THAI NOODLES (V)

Rice Noodles, Thai Chili & Red Pepper,  
Baby Bok Choy, Broccoli, Shitake  
Mushrooms, Toasted Black & White  
Sesame Seeds, Fresh Basil 18

### ROTISSERIE CHICKEN

Classic Style or Barbecue Basted,  
Garlic Mashed Potatoes, Asparagus 24

### BBQ BABY BACK RIBS

Wood Fired and Served with  
French Fries & Coleslaw  
*half rack 25 full rack 34*  
*gluten free available*

## SALADS

### CHICKEN CHOPPED SALAD

Rotisserie Chicken, Cornbread Croutons,  
Tomato, Bacon, Golden Raisins, Corn,  
Honey-Lime Vinaigrette  
*entree 17.50 starter 12*

### TUNA POKE BOWL\*

Avocado, Edamame, Radish,  
Cucumber, Bean Sprouts, Carrots,  
Cilantro, Black Quinoa & Farro,  
Szechuan Dressing 18

### SMOKEHOUSE STEAK COBB\* (G)

Smoked Bacon, Grilled Asparagus,  
Sweet Corn, Red Onion, Tomato, Gouda,  
Smoked Onion Ranch 19.50

### 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

## SOUP

CHICKEN NOODLE 8

FRENCH ONION 10.50

CHICKEN TORTILLA 8.50

We are Partnering with,  
**PROJECT SARAH**  
and will Donate \$1 From  
Every Purchase of Our  
Featured Highlighted Items



### PROJECT SARAH

Domestic Violence Program Aims to Help End the Cycle of  
Abuse for Individuals and Families Living in South Jersey.

<https://jfcssnj.org/project-sarah/>

## BURGERS & SANDWICHES

*choice of French fries, garlic mashed potatoes,  
coleslaw, baked beans or mac&cheese \$2*  
*Gluten free bun available*

### REDSTONE BURGER\*

Beef Patty, Cheddar Cheese, Bacon,  
Barbecue Sauce 17

### GOUDA BURGER\*

Beef Patty, Smoked Gouda Cheese,  
Bacon, Crispy Onion, Pickles,  
Side of Gouda Cheese Sauce 18.50

### FARMER'S BURGER\*

Beef Patty, Barbecue Pork, Bacon,  
Fried Egg, Monterey Jack Cheese,  
Crushed Red Pepper, Brioche Bun 18.50

### GENERAL TSO TURKEY BURGER

Sweet & Spicy General Tso Sauce,  
Broccoli Slaw, Grilled Red Onion 16  
*Sub Beyond Burger Patty \$4 (V)*

### BUTTERMILK FRIED CHICKEN

Crispy Chicken, Pickles, Sweet  
Coleslaw, Brioche Bun  
*Nashville Hot, Barbecue or Buffalo Sauce 17*

### REDSTONE SLIDERS

Ask For Details On  
This Week's Feature 15

### SIGNATURE PRIME DIP

Horseradish Sauce, Swiss Cheese, Crispy  
Onion Strings, French Onion Au Jus 20

### ROTISSERIE CHICKEN CLUB

Bacon, Ham, Rotisserie Chicken,  
Monterey Jack, Lettuce, Tomato, Mayo,  
Toasted Multi-Grain Bread 16  
*add avocado 3*

### AVOCADO FISH TACOS

Grilled White Corn Tortillas, Cod,  
Cotija Cheese, Cilantro, Corn Salad,  
Fresh Avocado & Jalapeño  
*Crispy Fried or Cajun Seared (G) 16.50*

*\*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  
ROSEROCK 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

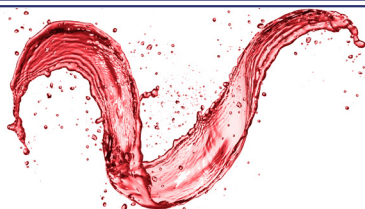
ARGIANO N.C. Super Tuscan, Italy 14 / 54  
CHATEAU LA NERTHE Côtes Du Rhône-France 46  
TENUTA DI ARCENO Chianti Classico-Italy 46  
BARON DE LEY RESERVA Tempranillo, Rioja-Spain 50  
TELEGRAPH TELEGRAMME Chateaufort du Pape-France 98  
SILVIO NARDI Brunello di Montalcino, Italy 125

## 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