

# Dinner



**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: Matt Hentges  
EXECUTIVE CHEF: Edgar Torres

## 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
- CITRUS BBQ RIBS**  
Flash Fried, Citrus Barbecue Sauce,  
Broccoli Slaw 15
- HONEY CIDER BACON  
BRUSSELS SPROUTS**  
Pure Honey, Smoked Bacon,  
Sriracha Aioli 15
- TUNA STACK\***  
Yellowfin Tuna, Avocado, Mango,  
Cucumber, Spicy Thai Sauce,  
Green Onion, Black & White Sesame Seeds,  
Sriracha Aioli, Fried Wonton Chips 18
- 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
- WILD BERRY SPINACH (G)**  
Seasoned Rotisserie Chicken,  
Fresh Mixed Berries, Goat Cheese,  
Red Onion, Grape Tomato,  
Raspberry Vinaigrette 17
- 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*

## CLASSICS

- BBQ SHORT RIB**  
Citrus Barbecue Sauce,  
Cheddar Hash Browns, Broccoli 35
- 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  
*add pulled rotisserie chicken 6 add steak\* 9*  
*add crispy cauliflower 5*

## 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
- CRAB CAKES**  
Tomato Corn Salad, Sriracha Aioli,  
Old Bay Fries 38
- 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
- NEW YORK STRIP\*(G)**  
USDA Certified Angus Beef 42

## SOUP

- CHICKEN NOODLE** 8  
**FRENCH ONION** 10.50  
**TOMATO BASIL (G,V)** 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  
**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)  
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

## 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

## 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

## 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

### 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

## COFFEE

*We Proudly Serve La Colombe Coffee*

### CAPPUCCINO - LATTE 5

### SALTED CARAMEL LATTE 6

### MOCHA LATTE 6

### ESPRESSO 3 DOUBLE ESPRESSO 5

### 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

### 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