

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
- 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,
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
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

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

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

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

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