

Dinner



REDSTONE®
AMERICAN GRILL

GENERAL MANAGER: Alyssa Osovskiy
EXECUTIVE CHEF: Ross Heier

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)
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, Shiitake 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 (G)
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, Shiitake 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



In Recognition of Breast Cancer Awareness Month, Redstone will Donate a Portion of the Sales From the Items in Pink to the Pay It Forward Fund



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

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

TITO'S LEMON-AID

Tito's Handmade Vodka, Passion Fruit,
Blood Orange & Pomegranate,
Cranberry Juice, Lemonade 13.50

AN APPLE MULE A DAY

Copperwing Vodka, Apple Cider,
Fall Spice Syrup, Ginger Beer,
Fresh Lime & Cranberries 14

LET'S FALL IT A DAY COSMO

Deep Eddy Ruby Red Grapefruit Vodka,
Cointreau, Simple Syrup, Pomegranate &
Fresh Lime Juice 14.50

MOCKTAILS *(all non-alcoholic)*

I LOVE YOU S'MORE

Chocolate Milk, Marshmallow Fluff
Simple Syrup, Chocolate & Graham
Cracker Rim, Toasted Marshmallow 7

TRICK OR TREAT YOURSELF

Apple Cider, Fall Spice Syrup,
Ginger Ale 6.50

AUTUMN SUNSET LEMONADE

Passion Fruit, Blood Orange & Pomegranate,
Lemonade, Grapefruit Juice 6.50

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 LASSEGUE 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 14
• Redstone's Original Doli
• Strawberry Doli
• Seasonal Doli

HARVEST MARGARITA

Camarena Reposado Tequila,
Cointreau, Apple Cider,
Fresh Lemon Juice 15

THE S'MORE THE MERRIER

Tito's Handmade Vodka, Kahlua, Half & Half,
Marshmallow Fluff Simple Syrup, Chocolate &
Graham Cracker Rim, Toasted Marshmallow 14

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

REACH FOR THE CHAI OLD-FASHIONED

Old Forester Bourbon, Chai Simple Syrup,
Smoked Cinnamon Bitters 14

PERFECT MAPLE MANHATTAN

Old Forester Rye Whisky, Dry Vermouth,
Real Maple Syrup, Smoke Bitters,
Black Walnut Bitters, Brandied Cherry 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