Lunch

REDSTONE®
AMERICAN GRILL

GENERAL MANAGER: Tessa Watts
EXECUTIVE CHEF: Sean Gardiner

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*

TUNA STACK*
Yellowfin Tuna, Avocado, Mango, Cucumber, Spicy Thai Sauce, Green Onion, Black & White Sesame Seeds, Sriracha Aioli, Fried Wonton Chips 18

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

STUFFED AVOCADOS
Grilled Avocado Halves, Chicken & Smoked Gouda Salad, Roasted Red Pepper & Garlic Aioli, Grilled Flatbread 16

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

BBQ BABY BACK RIBS
Wood Fired and Served with French Fries & Coleslaw
half rack 25 full rack 34
gluten free available

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

SALADS

CHICKEN CHOPPED SALAD
Rotisserie Chicken, Cornbread Croutons, Tomato, Bacon, Golden Raisins, Corn, Honey-Lime Vinaigrette 17.50

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

WILD BERRY SPINACH (G)
Rotisserie Chicken, Fresh Mixed Berries, Goat Cheese, Red Onion, Grape Tomato, Raspberry Vinaigrette 17

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

SOUP

CHICKEN NOODLE 8
FRENCH ONION 10.50
TOMATO BASIL (G,V) 8.50

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

GENERAL TSO TURKEY BURGER
Sweet & Spicy General Tso Sauce, Broccoli Slaw, Grilled Red Onion 16
Sub Beyond Burger Patty $4 (V)

CRAB CAKE SANDWICH
Tomato Corn Salad, Sriracha Aioli, Spinach & Lemon Garlic Oil, Brioche Bun, Old Bay Fries 20

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
Monterey Jack, Smoked Tomato Aioli, Spinach & Lemon Garlic Oil, Toasted Ciabatta Bread, Pickles, Chicken Au Jus 17

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-GOODE 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-GOODE 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
CHÂTEAU LA NERTHE Côtes Du Rhône-France 46
TENUTA DI ARCENO Chianti Classico-Italy 46
BARON DE LEY *RESERVA* Tempranillo, Rioja-Spain 50
TELEGRAPH *TELEGRAMME* Chateauneuf 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

COCKTAILS

TITO'S LEMON-AID
Tito's Handmade Vodka, Passion Fruit, Blood Orange & Pomegranate, Cranberry Juice, Lemonade 13.50

SIGNATURE DOLI
Fresh Pineapple Aged with New Amsterdam Vodka. Redstone Grill's Signature Cocktail 14
- *Redstone's Original Doli*
- *Strawberry Doli*
- *Seasonal Doli*

ROSÉ SANGRIA
Bacardi Rum, Rosé Wine, Strawberry Puree, Fresh Lime, Sprite, Orange & Blueberries 13.50

AN APPLE MULE A DAY
Stateside Vodka, Apple Cider, Fall Spice Syrup, Ginger Beer, Fresh Lime & Cranberries 14

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

REACH FOR THE CHAI OLD-FASHIONED
Old Forester Bourbon, Chai Simple Syrup, Smoked Cinnamon Bitters 14

LET'S FALL IT A DAY COSMO
Deep Eddy Ruby Red Grapefruit Vodka, Cointreau, Simple Syrup, Pomegranate & Fresh Lime Juice 14.50

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

PERFECT MAPLE MANHATTAN
Woodford Rye Whiskey, Dry Vermouth, Real Maple Syrup, Smoke Bitters, Black Walnut Bitters, Brandied Cherry 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

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

*An automatic 20% gratuity will be added to all parties of 6 or more

NJ 042022