

Dinner



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: Michael Potter
EXECUTIVE CHEF: Jesus Barajas

SHARED PLATES

- BREAKING BREAD (V)**
with Garlic Butter, Basil Pesto,
and Red Pepper Hummus 10
- BUFFALO JUMBO SHRIMP**
Buffalo Sauce, Blue Cheese Dressing 19
- CRISPY GREEN BEANS (V)**
Parmesan Gremolata, Lemon Garlic Aioli 12
- CHEESESTEAK EGG ROLLS**
Shaved Prime Rib, Roasted Red Pepper,
Onion, Mozzarella, with Sriracha
Ketchup & Gouda Cheese Sauce 18
- CHICKEN WINGS (G)**
Grilled or Fried, Choice of Buffalo,
Ranch or Barbecue 17
- HONEY CIDER BACON
BRUSSELS SPROUTS**
Pure Honey, Smoked Bacon,
Sriracha Aioli 15.50
- TUNA STACK***
Yellowfin Tuna, Avocado, Mango,
Cucumber, Spicy Thai Sauce,
Green Onion, Black & White Sesame Seeds,
Sriracha Aioli, Fried Wonton Chips 19
- 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 18 wedge 6

SALADS

- CHICKEN CHOPPED SALAD**
Rotisserie Chicken, Cornbread Croutons,
Tomato, Bacon, Golden Raisins, Corn,
Honey-Lime Vinaigrette 18
- SMOKEHOUSE STEAK COBB* (G)**
Smoked Bacon, Grilled Asparagus,
Sweet Corn, Red Onion, Tomato, Gouda,
Smoked Onion Ranch 19.50
- HARVEST SALAD (V)**
Mixed Greens, Roasted Butternut
Squash & Beets, Pickled Red Onions,
Granola, Granny Smith Apple,
Cotija Cheese, Orange
Chipotle Vinaigrette 17
- HOUSE (G,V)**
Tomato, Carrot, Cucumber, Red Onion,
Parmesan, Balsamic Vinaigrette
entree 14 starter 9.50
- CAESAR**
Romaine, Garlic Sourdough Croutons,
Parmesan, Caesar Dressing
entree 14 starter 9.50

CLASSICS

- BRAISED BEEF SHORT RIB**
Garlic Mashed Potatoes, Asparagus,
Blistered Tomatoes, Braising Jus 35
- ROTISSERIE CHICKEN**
Classic Style or Barbecue Basted,
Garlic Mashed Potatoes, Asparagus 25
- 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 19
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 34 SEA BASS 40 WALLEYE 34
- CEDAR ROASTED SALMON (G)**
Lemon Garlic Oil, Yukon Gold Potatoes,
Spinach, Bacon & Chives 35.50
- CRAB CAKES**
Tomato Corn Salad, Sriracha Aioli,
Old Bay Fries 39
- MOROCCAN ROASTED WALLEYE**
Chermoula Sauce, Sautéed Yukon
Potatoes & Grape Tomatoes, Parmesan
Cheese Crisp 34
- PAN SEARED CHILEAN SEA BASS**
Brandy-Garlic Crust, Quinoa Farro, Stir Fried
Vegetables & Asian Sesame Vinaigrette 42
- CAJUN COD**
Seasoned & Seared, Dirty Rice Risotto
with Andouille Sausage 33
- PARMESAN CRUSTED WALLEYE**
Garlic Mashed Potatoes, Asparagus,
Lemon Caper Beurre Blanc 34.50

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
- NEW YORK STRIP*(G)**
USDA Certified Angus Beef 42
- SOUP**
- CHICKEN NOODLE 8**
- FRENCH ONION 11**
- BUTTERNUT SQUASH (V) 9**



WOOD FIRED FLATBREADS

- MARGHERITA (V)**
Basil Pesto, Tomato, Fresh Mozzarella,
Balsamic Glaze, Fresh Basil 14.50
- THAI CHICKEN**
Barbecue Chicken, Sweet Chili Sauce,
Mozzarella, Mango Pineapple Salsa, Tomato,
Sriracha, Fresh Cilantro 14
- ROASTED GARLIC & ONION**
Smoked Gouda Cheese Sauce,
French Onions, Mozzarella, Arugula,
Hot Honey 14

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 18
- GENERAL TSO TURKEY BURGER**
Sweet & Spicy General Tso Sauce,
Broccoli Slaw, Grilled Red Onion 17.50
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**
- 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 13 (split)
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)
LA MARCA Prosecco Rosé, Italy 14 (split) / 48 (bottle)
STEORRA Brut, Russian River Valley 46
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
INFAMOUS GOOSE 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

CHATEAU SOUVERAIN 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 Sonoma Coast 58
CAKEBREAD Napa Valley 79

COCKTAILS

TITO'S LEMON-AID

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

DREAMING OF A WHITE COSMO

Koval Organic Rye Vodka, Cointreau,
St. Germain Elderflower Liqueur, Simple Syrup,
White Cranberry & Fresh Lime Juice 15

FIRESIDE MULE

Hendrick's Gin, Cranberry Juice,
Ginger Beer, Fresh Lime
& Cranberries 14.50

SIGNATURE DOLI

Fresh Pineapple Aged with
New Amsterdam Vodka.
Redstone Grill's Signature Cocktail 14

- Redstone's Original Doli
- Strawberry Doli
- Seasonal Doli

PAPER PLANES, TRAINS & AUTOMOBILES

Camarena Reposado Tequila,
Aperol, Amaro Montenegro,
Fresh Lemon Juice 14

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

Woodford Rye Whiskey, Dry Vermouth,
Real Maple Syrup, Smoke Bitters,
Black Walnut Bitters, Brandied Cherry 15.50

MOCKTAILS *(all non-alcoholic)*

SNOW LAUGHING MATTER MOCK-JITO

Sprite, Pomegranate & Fresh Lime Juice,
Simple Syrup, Cranberries, Mint 6.50

WINTER SOLSTICE 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

PINOT NOIR

PROPHECY California 11 / 42
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 14 / 54
FOUR GRACES Willamette Valley-Oregon 16 / 62
BELLE GLOS DAIRYMAN Russian River Valley 18 / 69
MEIOMI California Coast 54
RESONANCE Willamette Valley-Oregon 79
EN ROUTE BY FAR NIENTE Russian River Valley 98

NEW WORLD REDS

MURPHY-GOODER Red Blend, California 11 / 42
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
QUILT FABRIC OF THE LAND Red Blend, 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
CHATEAU 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 14 / 54
EMMOLO BY CAYMUS Napa Valley 69

CABERNET SAUVIGNON

COLUMBIA WINERY Columbia Valley-Washington 11 / 42
SILVER PALM North Coast 13 / 50
POSTMARK BY DUCKHORN Paso Robles 15 / 58
VOLUNTEER Napa Valley 17 / 65
DAOU Paso Robles 62
QUILT Napa Valley 75
FAUST Napa Valley 98
JORDAN Alexander Valley 120
CAYMUS Napa Valley 160
OVERTURE BY OPUS ONE Napa Valley 195