

Dinner



REDSTONE®

AMERICAN GRILL

GENERAL MANAGER: Tumoor Haye
EXECUTIVE CHEF: Omar Luna

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 RED SNAPPER 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 RED SNAPPER**
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 RED SNAPPER**
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
DOMAINE CHANDON Brut, California 18 (split)
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)
STEOIRA Brut, Russian River Valley 39
LA MARCA Prosecco Rosé, Italy 48
BOUVET Brut Rosé Excellence, France 49
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

HOGUE Riesling, Columbia Valley-Washington 12 / 46
CANYON ROAD Moscato, California 31
PENNER-ASH Viognier, Oregon 39
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 49

SAUVIGNON BLANC

CANYON ROAD California 11 / 42
ARONA Marlborough-New Zealand 14 / 54
DUCKHORN North Coast 62
DOMAINE DE LA PAULINE Sancerre-France 79

PINOT GRIGIO

BENVOLIO Italy 11 / 42
ACROBAT BY KING ESTATE Oregon 13 / 50
TENUTA LUISA Friuli-Italy 58

CHARDONNAY

PROVERB California 11 / 42
CAMBRIA KATHERINE'S VINEYARD Santa Maria Valley 14 / 54
CHALK HILL Russian River Valley 15 / 58
COPAIN LES VOISINS Anderson Valley 46
SONOMA-CUTRER Sonoma Coast 58
BREWER-CLIFTON Sta. Rita Hills 69
ROMBAUER Carneros 98

COCKTAILS

TITO'S LEMON-AID

Tito's Handmade Vodka, Passion Fruit,
Blood Orange & Pomegranate,
Cranberry Juice, Lemonade 13,50

DREAMING OF A WHITE COSMO

Stateside 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

CANYON ROAD California 11 / 42
ELOUAN Oregon 13 / 50
JACKSON ESTATE Petaluma Gap 15 / 58
MEIOMI Monterey-Sonoma-Santa Barbara 65
ETUDE Carneros 69
BELLE GLOS EULENLOCH Napa Valley 79
BERGSTRÖM CUMBERLAND RESERVE Willamette Valley, Oregon 98
EN ROUTE BY FAR NIENTE Russian River Valley 135
SEA SMOKE SOUTHING Santa Rita Hills 195

NEW WORLD REDS

MURPHY-GOODER Red Blend, California 12 / 46
DECIBEL Malbec, Hawke's Bay-New Zealand 13 / 50
AUSTIN HOPE TROUBLEMAKER Red Blend, Central Coast 16 / 62
ST. FRANCIS Old Vines Zinfandel, Sonoma 58
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 89
ORIN SWIFT MACHETE Petite Sirah Blend, California 98

OLD WORLD REDS

RIPORTA Zinfandel, Italy 12 / 46
VINA BUJANDA CRIANZA Tempranillo, Rioja-Spain 13 / 50
RIPORTA Old Vines Sangiovese, Italy 46
ELISABETH CHAMBELLAN Chateauneuf du Pape-France 98
POGGIO LANDI Brunello di Montalcino-Italy 120

MERLOT

PROVERB California 11 / 42
DECOY BY DUCKHORN Sonoma County 15 / 58
DUCKHORN Napa Valley 79

CABERNET SAUVIGNON

PROVERB California 11 / 42
SILVER PALM North Coast 13 / 50
DAOU Paso Robles 15 / 58
VOLUNTEER Napa Valley 18 / 69
QUILT Napa Valley 79
JUSTIN Paso Robles 84
BERINGER KNIGHTS VALLEY Sonoma 89
FRANCISCAN ESTATE Oakville-Napa Valley 98
HALL CELLAR SELECTION Napa Valley 125
JORDAN Alexander Valley 145
CAYMUS Napa Valley 195