



# REDSTONE<sup>®</sup>

AMERICAN GRILL

GENERAL MANAGER: *Latasha Smith*  
EXECUTIVE CHEF: *Clearn Heading*

## SHARED PLATES

BREAKING BREAD (V)  
with Garlic Butter & Basil Pesto 10

BUFFALO JUMBO SHRIMP  
Buffalo Sauce, Blue Cheese Dressing 19

CHICKEN WINGS (G)  
Grilled or Fried, Choice of Buffalo,  
Ranch or Barbecue 17

★ BANG BANG CAULIFLOWER (V)  
Firecracker Batter, Crispy Fried,  
Sriracha Aioli 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

HOUSE (G,V)  
Tomato, Carrot, Cucumber, Red Onion,  
Parmesan, Balsamic Vinaigrette  
*entree 15 starter 10*

CAESAR  
Romaine, Garlic Sourdough Croutons,  
Parmesan, Caesar Dressing  
*entree 15 starter 10*

## WOOD FIRED FLATBREADS

MARGHERITA (V)  
Basil Pesto, Tomato, Fresh  
Mozzarella, Balsamic Glaze,  
Fresh Basil 14.50

★ CHEESESTEAK FLATBREAD  
Shaved Prime Rib, Red Peppers,  
French Onions, Mozzarella,  
Cheese Sauce, Fresh Parsley 16

## STEAKS & CLASSICS

*All Steaks Served With Seasonal Vegetables  
& Choice of Potato*

ROTISSERIE CHICKEN  
Classic Style or Barbecue Basted,  
Garlic Mashed Potatoes, Asparagus 25

BBQ BABY BACK RIBS (G)  
Wood Fired, French Fries, Coleslaw  
*half rack 26 full rack 35*

★ BRAISED BEEF SHORT RIB (G)  
Garlic Mashed Potatoes,  
Asparagus, Braising Jus 35

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*

SIGNATURE FILET\*(G)  
Center Cut Tenderloin 49

RIBEYE\*(G)  
Hand Cut 48

CAJUN RIBEYE\*(G)  
Hand Cut, Balsamic Grilled Onions,  
Roasted Baby Carrots,  
Garlic Mashed 50

**PRIME RIB\*(G)**  
**Thursday-Sunday 4pm**  
Seasoned & Slow-Roasted  
Served with Au Jus & Horseradish Sauce  
**SIGNATURE PRIME RIB\*** (14 oz) 43

## SEAFOOD

CEDAR SALMON (G)  
Lemon Garlic Oil, Garlic Mashed  
Potatoes, Asparagus 35.50

PAN SEARED CHILEAN SEA BASS  
Brandy-Garlic Crust, Quinoa Farro,  
Stir Fried Vegetables & Asian  
Sesame Vinaigrette 42

CRAB CAKES  
Tomato Corn Salad, Sriracha Aioli,  
Old Bay Fries 40

## SOUP

FRENCH ONION SOUP 11  
CLAM CHOWDER 11

We are Partnering with  
**Oxon Hill Boys & Girls Club**  
and will Donate \$1 From  
Every Purchase of our  
Featured Highlighted Items

The Club Provides  
Prince George's County Youth  
Opportunities to Participate in  
Many Activities Sponsored and  
Conducted by 33 Member Clubs  
Located Throughout the County

<https://pgcbgc.com>



*If this Organization is Meaningful  
to You, Additional Donations can  
be Added to Your Check.  
100% of the Donations will be  
Given to Oxon Hill Boys & Girls Club*

## BURGERS & SANDWICHES

*Choice of French Fries, Garlic Mashed Potatoes,  
Coleslaw, Or Mac & Cheese \$2  
Gluten Free Bun Available. Sub Beyond Burger Patty \$4*

REDSTONE BURGER\*  
Cheddar, Applewood Smoked Bacon,  
Barbecue Sauce 18

BUTTERMILK FRIED CHICKEN  
Crispy Chicken, Pickles, Sweet  
Coleslaw, Brioche Bun  
*Nashville Hot, Barbecue or Buffalo Sauce 17.50*

CHIPOTLE BBQ SHORT RIB  
Braised Beef, Chipotle Barbecue Sauce,  
Cheddar Cheese, Crispy Onion Strings,  
Toasted Baguette 21

## SIDES

IDAHO BAKED POTATO (G,V)... 7  
FRENCH FRIES (V)... 7  
OLD BAY FRENCH FRIES (V)... 7  
GARLIC MASHED (G,V)... 7  
ROASTED BABY CARROTS (G,V)... 9  
GRILLED ASPARAGUS (G,V)... 9  
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

LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)  
LA MARCA Prosecco Rosé, Italy 14 (split) / 48 (bottle)  
STERRA Brut, Russian River Valley 48  
BOUVET Brut Rosé Excellence, France 49  
FLEUR DE MER Rosé, Provence-France 54  
VEUVE CLICQUOT Brut, Champagne-France 120

## OTHER WHITES

CANYON ROAD Moscato, California 11 / 42  
AVELEDA Vinho Verde, Portugal 39  
THE SEEKER Riesling, Mosel-Germany 46  
KUNG FU GIRL Riesling, Washington 46  
VILLA M BIANCO Moscato, Italy 54

## SAUVIGNON BLANC

STARBOROUGH New Zealand 12 / 46  
MURPHY-GOODE North Coast 39  
DUCKHORN North Coast 58

## PINOT GRIGIO

BENVOLIO Italy 12 / 46  
ACROBAT Oregon 46  
MASO CANALI Italy 46

## CHARDONNAY

LA CREMA Monterey 14 / 54  
PROVERB California 46  
SONOMA-CUTRER Sonoma Coast 62  
HARTFORD COURT *FOUR HEARTS* Russian River 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

Civic 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

## PINOT NOIR

PROVERB California 12 / 46  
LA CREMA Monterey 15 / 58  
ELOUAN Oregon 58  
BELLE GLOS *DAIRYMAN* Russian River Valley 98

## NEW WORLD REDS

APOTHIC RED California 42  
FINCA EL ORIGEN Malbec Reserva, Argentina 46  
ST. FRANCIS Old Vines Zinfandel, Sonoma 46  
PESSIMIST BY DAOU Petite Sirah/Syrah, Paso Robles 65  
ORIN SWIFT *ABSTRACT* Grenache-Petit Sirah-Syrah, California 89

## OLD WORLD REDS

BARON DE LEY *RESERVA* Tempranillo, Rioja-Spain 46  
VILLA M ROSSO Brachetto, Italy 54  
CHÂTEAU LA NERTHE Côtes Du Rhône-France 54  
ARGIANO N/C Super Tuscan-Italy 58  
SILVIO NARDI Brunello di Montalcino-Italy 98

## MERLOT

RED ROCK California 12 / 46  
DECOY BY DUCKHORN California 62

## CABERNET SAUVIGNON

LOUIS MARTINI California 12 / 46  
VOLUNTEER Napa Valley 18 / 69  
DAOU Paso Robles 69  
QUILT Napa Valley 98  
JORDAN Alexander Valley 125  
LA JOTA Howell Mountain-Napa Valley 140  
CAYMUS Napa Valley 165  
CADE BY PLUMPJACK Howell Mountain-Napa Valley 195

## COFFEE

*We Proudly Serve La Colombe Coffee*

### 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