

Dinner



REDSTONE®

AMERICAN GRILL

SHARED PLATES

- BREAKING BREAD (V)**
with Garlic Butter & Basil Pesto 10
- BUFFALO JUMBO SHRIMP**
Buffalo Sauce, Blue Cheese Dressing 19
- 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**
Applewood Smoked Bacon,
Pure Honey, Sriracha Aioli 15.50
- CLASSIC FONDUE**
Smoked Gouda Cheese,
Sourdough Croutons, Grapes,
Granny Smith Apples, Broccoli 16.50
add jerk chicken 6 add steak 9*
- CRISPY GREEN BEANS (V)**
Parmesan Gremolata, Lemon Garlic Aioli 12
- 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)**
Applewood Smoked Bacon, Corn,
Grilled Asparagus, Red Onion, Tomato,
Gouda, Smoked Onion Ranch 19.50
- 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

SIDES

- IDAHO BAKED POTATO (G,V)... 7
FRENCH FRIES (V)... 7
GARLIC MASHED (G,V)... 7
GRILLED ASPARAGUS (G,V)... 9
ROASTED BABY CARROTS (G,V)... 9
HARVEST GREENS (G)... 9
CAMPFIRE BEANS (G)... 7
QUINOA FARRO (V)... 7
GARLIC MUSHROOMS (G,V)... 9
MAC & CHEESE (V)... 9

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
- BBQ MEATLOAF**
Baked Cheddar Hashbrowns,
Harvest Greens & Applewood
Smoked Bacon 24
- 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
- CARROT BOLOGNESE (V)**
Rigatoni, Ground Carrots, Garlic,
Herbs, Tomato, White Wine, Heavy Cream,
Grana Padano Parmesan, Fresh Basil 23
add pulled rotisserie chicken 6 add steak 9*
add crispy cauliflower 5

SEAFOOD

- SIMPLE GRILLED FISH**
Seasoned Winter Vegetables & Bacon,
Quinoa Farro, Choice of Lemon Garlic Oil
or Cajun Spiced
SALMON 34 SEA BASS 40 HADDOCK 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
- PAN SEARED CHILEAN SEA BASS**
Brandy-Garlic Crust, Quinoa Farro, Stir Fried
Vegetables & Asian Sesame Vinaigrette 42
- PARMESAN CRUSTED HADDOCK**
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
- CAJUN RIBEYE*(G)**
Hand Cut, Balsamic Grilled Onions,
Roasted Baby Carrots, Garlic Mashed 50
- RIBEYE*(G)**
Hand Cut 48

EASTER BRUNCH BUFFET

SUNDAY, APRIL 9TH 9AM-3PM

Adults \$48.95 | Kids 6-12 \$19.95
Kids 5 & Under • No Charge

*ALL YOUR FAVORITES
PLUS A FEW OF OURS!*

Don't Miss A Visit From The Easter Bunny!



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
- SHORT RIB & ROASTED GARLIC**
Smoked Gouda Cheese Sauce,
French Onions, Mozzarella, Arugula,
Hot Honey 16

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, Barbecue
Sauce, Applewood Smoked Bacon 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, Buffalo Sauce or Hot Honey 17

SOUP

- FRENCH ONION 11
CLAM CHOWDER 11

**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 13 / 50
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 39
STEORRA Brut, Russian River Valley 42
VEUVE CLICQUOT Brut, France 120

OTHER WHITES

REX-GOLIATH California 10 / 39
THE SEEKER Riesling, Mosel-Germany 12 / 46
MARCQUÉS CÁCERES Albarino, Spain 39
CHAMPALOU Chenin Blanc, Vouvray-France 46
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 46

SAUVIGNON BLANC

MURPHY-GOODER North Coast 11 / 42
INFAMOUS GOOSE New Zealand 13 / 50
DOMAINE du SALVARD *UNIQUE* Loire-France 14 / 54
DUCKHORN North Coast 54

PINOT GRIGIO

BENVOLIO Italy 11 / 42
ACROBAT BY KING ESTATE Oregon 13 / 50
MASO CANALI Italy 54

CHARDONNAY

CHATEAU SOUVERAIN California 11 / 42
CHALK HILL Russian River Valley 13 / 50
LA CREMA Monterey 14 / 54
KENDALL-JACKSON California 46
MER SOLEIL *RESERVE* Santa Lucia Highlands 50
SONOMA-CUTRER Russian River Ranches 62
ROMBAUER Carneros 79
FLOWERS Sonoma Coast 95

PINOT NOIR

CHATEAU SOUVERAIN California 11 / 42
BOEN Tri Appellation-California Coast 13 / 50
FOUR GRACES Willamette Valley-Oregon 15 / 58
BELLE GLOS *EULENLOCH* Napa Valley 75
EN ROUTE BY FAR NIENTE Russian River Valley 89
DOMAINE SERENE *YAMHILL CUVÉE* Willamette Valley 98

NEW WORLD REDS

FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 20 / 76
APOTHIC RED California 35
ST. FRANCIS Old Vines Zinfandel, Sonoma 54
PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 50
ORIN SWIFT *8 YEARS IN THE DESERT* Zinfandel Blend, California 89

OLD WORLD REDS

ARGIANO N.C. Super Tuscan, Italy 14 / 54
CHÂTEAU LA NERTHE Côtes Du Rhône-France 54
TENUTA DI ARCENO Chianti Classico-Italy 54
BARON DE LEY *RESERVA* Tempranillo, Rioja-Spain 54
TELEGRAPH *TELEGRAMME* Chateauneuf du Pape-France 98
ARGIANO Brunello di Montalcino-Italy 125

MERLOT

CHATEAU SOUVERAIN California 11 / 42
DECOY BY DUCKHORN California 14 / 54
EMMOLO BY CAYMUS Napa Valley 79

CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 11 / 42
POSTMARK BY DUCKHORN Paso Robles 14 / 54
VOLUNTEER Napa Valley 17 / 65
QUILT Napa Valley 19 / 72
CROSSBARN BY PAUL HOBBS Sonoma County 89
JORDAN Alexander Valley 120
BELLA UNION BY FAR NIENTE Napa Valley 140
CAYMUS Napa Valley 175
CADE by PLUMPJACK Howell Mountain-Napa Valley 250
CAYMUS *SPECIAL SELECT* Napa Valley 375
JOSEPH PHELPS *INSIGNIA* Napa Valley 495

WOODFORD RESERVE REDSTONE SELECT

*We Teamed up With Woodford Reserve to Create a Unique Single Barrel Bourbon.
Enjoy our Complex One-of-a-Kind Bourbon
Neat, on the Rocks, or in our Small Batch Manhattan*

Small Batch Manhattan \$17



COCKTAILS

TITO'S LEMON-AID

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

SO FRESH & SO GREEN SPRITZ

Hendrick's Gin, Basil Nectar, Club Soda
Fresh Cucumber, Lime 15

MOCKTAILS *(all non-alcoholic)*

PEACHY KEEN

House Brewed Ice Tea,
Honey Simple Syrup, Peach Purée 6.50

SPRING SUNRISE LEMONADE

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

CUCUMBER REFRESHER

Cucumber, Fresh Lime & Basil,
Club Soda, Pineapple Juice 6.50

SIGNATURE DOLI

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

GEORGIA MULE

Old Forester Bourbon, Peach, Lime,
Ginger Beer, Blueberries 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 Purée,
Fresh Lime, Sprite, Orange &
Blueberries 13.50

LEMON DROP IT LIKE IT'S HOT

Milagro Reposado Tequila, Cointreau,
Simple Syrup, Strawberry Purée,
Fresh Lemon 16

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