

# Dinner



## REDSTONE®

AMERICAN GRILL

GENERAL MANAGER: *Josh White*  
EXECUTIVE CHEF: *Oscar Nunez*

### SHARED PLATES

**BREAKING BREAD (V)**  
with Garlic Butter, Basil Pesto,  
and Cauliflower Artichoke Dip 10

**BUFFALO JUMBO SHRIMP**  
Buffalo Sauce, Blue Cheese Dressing 19

**CRISPY CALAMARI**  
Parmesan Gremolata & Marinara 18

**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

**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*

**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

**PORK TENDERLOIN (G)**  
Three Chili Spice, Guajillo Sauce,  
Yukon Gold Potatoes, Haricot Verts,  
Fried Tortilla Strips 26

**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*

**CAULIFLOWER PARMIGIANA (V)**  
Breaded Cauliflower Steak,  
Marinara, Fresh Mozzarella,  
Fresh Greens & Balsamic Vinaigrette 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*

### SEAFOOD

**SIMPLE GRILLED FISH**  
Seasoned Winter Vegetables & Bacon,  
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

**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 Capers Beurre Blanc 34.50

### SOUP

CHICKEN NOODLE 8

FRENCH ONION 11

WHITE BEAN TURKEY CHILI 11

### 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*

### 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

*\*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)  
DOMAINE CHANDON Brut, California 16 (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-GOODER North Coast 11 / 42  
WHITEHAVEN New Zealand 13 / 50  
DECOY BY DUCKHORN Sonoma County 54  
LOVEBLOCK New Zealand 62

## PINOT GRIGIO

BENVOLIO Italy 11 / 42  
ACROBAT BY KING ESTATE Oregon 13 / 50  
JERMANN Italy 62

## 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 84  
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  
CROSSBARN BY PAUL HOBBS Sonoma Coast 79  
BELLE GLOS BALADE Santa Rita Hills 98

## NEW WORLD REDS

MURPHY-GOODER Red Blend, California 12 / 46  
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46  
PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 50  
ST. FRANCIS Old Vines Zinfandel, Sonoma 58  
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 98

## OLD WORLD REDS

ARGIANO N.C. Super Tuscan, Italy 14 / 54  
BARON DE LEY RESERVA Tempranillo, Rioja-Spain 50  
CHÂTEAU LA NERTHE Côtes Du Rhône-France 54  
TENUTA DI ARCENO Chianti Classico-Italy 54  
TELEGRAPH TELEGRAMME Chateaneuf du Pape-France 98  
SILVIO NARDI Brunello di Montalcino, Italy 125

## MERLOT

CHATEAU SOUVERAIN California 11 / 42  
DECOY BY DUCKHORN Sonoma County 15 / 58  
MERRYVALE Napa Valley 89

## CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 11 / 42  
LOUIS MARTINI California 13 / 50  
STAG'S LEAP HANDS OF TIME Napa Valley 18 / 69  
DAOU Paso Robles 54  
JACKSON ESTATE Alexander Valley 69  
JORDAN Alexander Valley 125  
CAYMUS Napa Valley 175  
OVERTURE BY OPUS ONE Napa Valley 225

## 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