

Dinner



GENERAL MANAGER: *Matt Hentges*
EXECUTIVE CHEF: *Alberto Fierro*

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 **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
- 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

SOUP

- CHICKEN NOODLE 8
FRENCH ONION 11
WHITE BEAN TURKEY CHILI 11

GENERAL MANAGER: *Matt Hentges*
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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)
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

STELLA ROSA Moscato d' Asti, Italy 10 / 39
THE SEEKER Reisling, Mosel-Germany 12 / 46
VIGNOBLE LES CHARMES Chenin Blanc, Vouvray-Loire 46

SAUVIGNON BLANC

MURPHY-GOODE North Coast 11 / 42
SAINT CLAIR New Zealand 14 / 54
DECOY BY DUCKHORN Sonoma County 50
DOMAINE CHOTARD Sancerre-France 62

PINOT GRIGIO

BENVOLIO Italy 11 / 42
DUCK POND Oregon 13 / 50
MASO CANALI Italy 54

CHARDONNAY

PROVERB California 11 / 42
FERRARI CARANO Sonoma County 13 / 50
MER SOLEIL RESERVE Santa Lucia Highlands 14 / 54
SONOMA-CUTRER Sonoma Coast 16 / 62
STAGS' LEAP WINERY Napa Valley 69

PINOT NOIR

CHATEAU SOUVERAIN California 11 / 42
BOEN Tri Appelation-California Coast 13 / 50
FOUR GRACES Willamette Valley-Oregon 16 / 62
BELLE GLOS BALADE Santa Rita Hills 79
CROSSBARN BY PAUL HOBBS Sonoma Coast 89
DOMAINE SERENE YAMHILL CUVÉE Willamette Valley-Oregon 98

NEW WORLD REDS

APOTHIC RED California 10 / 39
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
EARTHQUAKE Zinfandel, Lodi 13 / 50
PESSIMIST BY DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 14 / 54
QUILT FABRIC OF THE LAND Red Blend, Napa Valley 18 / 69
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 79
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 89

OLD WORLD REDS

BARON DE LEY MUSEUM RESERVA Tempranillo, Spain 46
ARGIANO N/C Super Tuscan-Italy 50
LES CADRANS DE LASSÈGUE Saint-Emilion Grand Cru, Bordeaux 54
TELEGRAPH TELEGRAMME Chateauneuf du Pape-France 89

MERLOT

CHATEAU SOUVERAIN California 11 / 42
DECOY BY DUCKHORN Sonoma County 13 / 50
EMMOLO BY CAYMUS Napa Valley 69

CABERNET SAUVIGNON

MURPHY-GOODE North Coast 11 / 42
FREAKSHOW Lodi 13 / 50
POSTMARK BY DUCKHORN Paso Robles 16 / 62
VOLUNTEER Napa Valley 18 / 69
CROSSBARN BY PAUL HOBBS Sonoma County 89
JORDAN Alexander Valley 98
STAG'S LEAP ARTEMIS Napa Valley 120
CAYMUS Napa Valley 150
NICKEL & NICKEL DOGLEG VINEYARD Napa Valley 175
OVERTURE Napa Valley 200

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

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