

# Dinner



## REDSTONE®

AMERICAN GRILL

GENERAL MANAGER: *Erica Schmidt*  
EXECUTIVE CHEF: *Carlos Urzua*

### 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

### 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-GOODER 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 Appellation-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-GOODER 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

*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