

# Dinner



## REDSTONE®

AMERICAN GRILL

GENERAL MANAGER: *Tumoor Haye*  
EXECUTIVE CHEF: *Omar Luna*

### 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

We are Partnering with  
**A Mother's Wish**  
and will Donate \$1 From  
Every Purchase of our  
Featured Highlighted Items

A Mother's Wish Offer Programs  
that Provide Educational Materials,  
Support Clinical Trials, Fund Research &  
Support Families in Need who are Dealing  
with Crohn's Disease & Ulcerative Colitis  
<https://amotherswishfoundation.org>



If this Organization is Meaningful to You, Additional  
Donations can be Added to Your Check, 100% of the  
Donations will be Given to A Mother's Wish Foundation

### 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  
DOMAINE CHANDON Brut, California 18 (split)  
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)  
STEORRA Brut, Russian River Valley 39  
LA MARCA Prosecco Rosé, Italy 48  
BOUVET Brut Rosé Excellence, France 49  
VEUVE CLICQUOT Brut, Champagne-France 120

## OTHER WHITES

HOGUE Riesling, Columbia Valley-Washington 12 / 46  
CANYON ROAD Moscato, California 31  
PENNER-ASH Viognier, Oregon 39  
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 49

## SAUVIGNON BLANC

CANYON ROAD California 11 / 42  
ARONA Marlborough-New Zealand 14 / 54  
DUCKHORN North Coast 62  
DOMAINE DE LA PAULINE Sancerre-France 79

## PINOT GRIGIO

BENVOLIO Italy 11 / 42  
ACROBAT BY KING ESTATE Oregon 13 / 50  
TENUTA LUISA Friuli-Italy 58

## CHARDONNAY

PROVERB California 11 / 42  
CAMBRIA KATHERINE'S VINEYARD Santa Maria Valley 14 / 54  
CHALK HILL Russian River Valley 15 / 58  
COPAIN LES VOISINS Anderson Valley 46  
SONOMA-CUTRER Sonoma Coast 58  
BREWER-CLIFTON Sta. Rita Hills 69  
ROMBAUER Carneros 98

## PINOT NOIR

CANYON ROAD California 11 / 42  
ELOUAN Oregon 13 / 50  
JACKSON ESTATE Petaluma Gap 15 / 58  
MEIOMI Monterey-Sonoma-Santa Barbara 65  
ETUDE Carneros 69  
BELLE GLOS EULENLOCH Napa Valley 79  
BERGSTRÖM CUMBERLAND RESERVE Willamette Valley, Oregon 98  
EN ROUTE BY FAR NIENTE Russian River Valley 135  
SEA SMOKE SOUTHING Santa Rita Hills 195

## NEW WORLD REDS

MURPHY-GOODER Red Blend, California 12 / 46  
DECIBEL Malbec, Hawke's Bay-New Zealand 13 / 50  
AUSTIN HOPE TROUBLEMAKER Red Blend, Central Coast 16 / 62  
ST. FRANCIS Old Vines Zinfandel, Sonoma 58  
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 89  
ORIN SWIFT MACHETE Petite Sirah Blend, California 98

## OLD WORLD REDS

RIPORTA Zinfandel, Italy 12 / 46  
VINA BUJANDA CRIANZA Tempranillo, Rioja-Spain 13 / 50  
RIPORTA Old Vines Sangiovese, Italy 46  
ELISABETH CHAMBELLAN Chateaufeuf du Pape-France 98  
POGGIO LANDI Brunello di Montalcino-Italy 120

## MERLOT

PROVERB California 11 / 42  
DECOY BY DUCKHORN Sonoma County 15 / 58  
DUCKHORN Napa Valley 79

## CABERNET SAUVIGNON

PROVERB California 11 / 42  
SILVER PALM North Coast 13 / 50  
DAOU Paso Robles 15 / 58  
VOLUNTEER Napa Valley 18 / 69  
QUILT Napa Valley 79  
JUSTIN Paso Robles 84  
BERINGER KNIGHTS VALLEY Sonoma 89  
FRANCISCAN ESTATE Oakville-Napa Valley 98  
HALL CELLAR SELECTION Napa Valley 125  
JORDAN Alexander Valley 145  
CAYMUS Napa Valley 195

## 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