

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 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
DOMAINE CHANDON Brut, California 18 (split)
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)
STEOIRA 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

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

COFFEE

We Proudly Serve La Colombe Coffee

CAPPUCCINO - LATTE 5

SALTED CARAMEL LATTE 6

MOCHA LATTE 6

ESPRESSO 3 DOUBLE ESPRESSO 5

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