



REDSTONE®

AMERICAN GRILL

GENERAL MANAGER: *Latasha Smith*
EXECUTIVE CHEF: *Clearn Heading*

SHARED PLATES

BREAKING BREAD (V)
with Garlic Butter & Basil Pesto 10

BUFFALO JUMBO SHRIMP
Buffalo Sauce, Blue Cheese Dressing 19

CHICKEN WINGS (G)
Grilled or Fried, Choice of Buffalo,
Ranch or Barbecue 17

BANG BANG CAULIFLOWER (V)
Firecracker Batter, Crispy Fried,
Sriracha Aioli 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)
Smoked Bacon, Grilled Asparagus,
Sweet Corn, Red Onion, Tomato, Gouda,
Smoked Onion Ranch 19.50

HOUSE (G,V)
Tomato, Carrot, Cucumber, Red Onion,
Parmesan, Balsamic Vinaigrette
entree 15 starter 10

CAESAR
Romaine, Garlic Sourdough Croutons,
Parmesan, Caesar Dressing
entree 15 starter 10

WOOD FIRED FLATBREADS

MARGHERITA (V)
Basil Pesto, Tomato, Fresh
Mozzarella, Balsamic Glaze,
Fresh Basil 14.50

CHEESESTEAK FLATBREAD
Shaved Prime Rib, Red Peppers,
French Onions, Mozzarella,
Cheese Sauce, Fresh Parsley 16

STEAKS & CLASSICS

*All Steaks Served With Seasonal Vegetables
& Choice of Potato*

ROTISSERIE CHICKEN
Classic Style or Barbecue Basted,
Garlic Mashed Potatoes, Asparagus 25

BBQ BABY BACK RIBS (G)
Wood Fired, French Fries, Coleslaw
half rack 26 full rack 35

BRAISED BEEF SHORT RIB (G)
Garlic Mashed Potatoes,
Asparagus, Braising Jus 35

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*

SIGNATURE FILET*(G)
Center Cut Tenderloin 49

RIBEYE*(G)
Hand Cut 48

CAJUN RIBEYE*(G)
Hand Cut, Balsamic Grilled Onions,
Roasted Baby Carrots,
Garlic Mashed 50

PRIME RIB*(G)
Thursday-Sunday 4pm
Seasoned & Slow-Roasted
Served with Au Jus & Horseradish Sauce
SIGNATURE PRIME RIB* (14 oz) 43

SEAFOOD

CEDAR SALMON (G)
Lemon Garlic Oil, Garlic Mashed
Potatoes, Asparagus 35.50

PAN SEARED CHILEAN SEA BASS
Brandy-Garlic Crust, Quinoa Farro,
Stir Fried Vegetables & Asian
Sesame Vinaigrette 42

CRAB CAKES
Tomato Corn Salad, Sriracha Aioli,
Old Bay Fries 40

SOUP

FRENCH ONION SOUP 11
CLAM CHOWDER 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!



BURGERS & SANDWICHES

*Choice of French Fries, Garlic Mashed Potatoes,
Coleslaw, Or Mac & Cheese \$2
Gluten Free Bun Available. Sub Beyond Burger Patty \$4*

REDSTONE BURGER*
Cheddar, Applewood Smoked Bacon,
Barbecue Sauce 18

BUTTERMILK FRIED CHICKEN
Crispy Chicken, Pickles, Sweet
Coleslaw, Brioche Bun
Nashville Hot, Barbecue or Buffalo Sauce 17.50

CHIPOTLE BBQ SHORT RIB
Braised Beef, Chipotle Barbecue Sauce,
Cheddar Cheese, Crispy Onion Strings,
Toasted Baguette 21

SIDES

IDAHO BAKED POTATO (G,V)... 7
FRENCH FRIES (V)... 7
OLD BAY FRENCH FRIES (V)... 7
GARLIC MASHED (G,V)... 7
ROASTED BABY CARROTS (G,V)... 9
GRILLED ASPARAGUS (G,V)... 9
GARLIC MUSHROOMS (G,V)... 9
MAC & CHEESE (V)... 9

**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

LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)
LA MARCA Prosecco Rosé, Italy 14 (split) / 48 (bottle)
STERRA Brut, Russian River Valley 48
BOUVET Brut Rosé Excellence, France 49
FLEUR DE MER Rosé, Provence-France 54
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

CANYON ROAD Moscato, California 11 / 42
AVELEDA Vinho Verde, Portugal 39
THE SEEKER Riesling, Mosel-Germany 46
KUNG FU GIRL Riesling, Washington 46
VILLA M BIANCO Moscato, Italy 54

SAUVIGNON BLANC

STARBOROUGH New Zealand 12 / 46
MURPHY-GOODER North Coast 39
DUCKHORN North Coast 58

PINOT GRIGIO

BENVOLIO Italy 12 / 46
ACROBAT Oregon 46
MASO CANALI Italy 46

CHARDONNAY

LA CREMA Monterey 14 / 54
PROVERB California 46
SONOMA-CUTRER Sonoma Coast 62
HARTFORD COURT *FOUR HEARTS* Russian River Valley 79

PINOT NOIR

PROVERB California 12 / 46
LA CREMA Monterey 15 / 58
ELOUAN Oregon 58
BELLE GLOS *DAIRYMAN* Russian River Valley 98

NEW WORLD REDS

APOTHIC RED California 42
FINCA EL ORIGEN Malbec Reserva, Argentina 46
ST. FRANCIS Old Vines Zinfandel, Sonoma 46
PESSIMIST BY DAOU Petite Sirah/Syrah, Paso Robles 65
ORIN SWIFT *ABSTRACT* Grenache-Petit Sirah-Syrah, California 89

OLD WORLD REDS

BARON DE LEY *RESERVA* Tempranillo, Rioja-Spain 46
VILLA M ROSSO Brachetto, Italy 54
CHÂTEAU LA NERTHE Côtes Du Rhône-France 54
ARGIANO N/C Super Tuscan-Italy 58
SILVIO NARDI Brunello di Montalcino-Italy 98

MERLOT

PROVERB California 12 / 46
DECOY BY DUCKHORN California 62

CABERNET SAUVIGNON

CARMEL ROAD California 12 / 46
STAG'S LEAP *HANDS OF TIME* Napa Valley 18 / 69
DAOU Paso Robles 69
QUILT Napa Valley 98
JORDAN Alexander Valley 125
LA JOTA Howell Mountain-Napa Valley 140
CAYMUS Napa Valley 165
CADE BY PLUMPJACK Howell Mountain-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)

SWEET AS A PEACH TEA

House Brewed Ice Tea, 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

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