

# Brunch



**REDSTONE**  
AMERICAN GRILL

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

## SHARED PLATES

### BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19

### CHICKEN WINGS (G)

Grilled or Fried, Choice of Buffalo, Ranch or Barbecue 17

### MARGHERITA FLATBREAD (V)

Basil Pesto, Tomato, Fresh Mozzarella, Balsamic Glaze, Fresh Basil 14.50

### 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\*

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*

## ENTREES

### ROTISSERIE CHICKEN

Classic Style or Barbecue Basted, Garlic Mashed Potatoes & Asparagus 25

### BABY BACK RIBS

Wood Fired and Served with French Fries & Coleslaw  
*half rack 26 full rack 35*  
*gluten free available*

### SIGNATURE FILET \*(G)

Center Cut Tenderloin 49



## BURGERS

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

### REDSTONE BURGER\*

Beef Patty, Cheddar Cheese, Bacon, Barbecue Sauce 18

### BUTTERMILK FRIED CHICKEN

Crispy Hot Chicken, Pickles, Sweet Coleslaw, Brioche Bun  
*Nashville Hot, Barbecue or Buffalo Sauce 17.50*

## SEAFOOD

### CEDAR SALMON (G)

Lemon Garlic Oil, Garlic Mashed Potatoes, Asparagus 35.50

### CRAB CAKES

Tomato Corn Salad, Sriracha Aioli, Old Bay Fries 40

## SOUP

FRENCH ONION 11

CLAM CHOWDER 11

## BREAKFAST

### REDSTONE BREAKFAST

Three Eggs, Bacon or Sausage, Hash Browns and Toast 15

### FRENCH TOAST

Challah Bread, Bacon or Sausage, Fresh Fruit, Maple Syrup 14

### BUTTERMILK PANCAKES

Bacon or Sausage, Fresh Fruit, Maple Syrup 14

### CINNAMON ROLL PANCAKES

Cinnamon Sugar Glaze, Whipped Butter 14

### EGGS BENEDICT

English Muffin, Poached Egg, Wood Grilled Canadian Bacon, Hollandaise & Hash Browns 16

### CRAB BENEDICT

English Muffin, Crab Cake, Poached Egg, Garlic Spinach, Hollandaise & Hash Browns 24

### FARMER'S BURGER\*

Beef Patty, Barbecue Pork, Bacon, Fried Egg, Monterey Jack Cheese, Crushed Red Pepper, Brioche Bun 18.50

### CHEF'S BRUNCH

Redstone's Scrambled Eggs, Bacon, Sausage, Hash Browns, French Toast, Fruit Salad 19  
Additional Servings Complimentary  
**\*\*No Substitutions\*\***

## KIDS BRUNCH

*For Our Guests 10 and Under.*  
*All Choices Include;*  
*Kids Soft Drink, Milk or Chocolate Milk*

### KIDS BREAKFAST

Two Eggs, Bacon or Sausage, Toast with Jam, Fruit 12

### FRENCH TOAST

Two Slices, Bacon or Sausage, Fruit 12

### PANCAKES

Two Pancakes, Bacon or Sausage, Fruit 12

### GRILLED CHEESE

American Cheese, French Fries, Fruit 12

### CHICKEN BITES

White Meat Chicken Tenders, French Fries, Fruit 12

*\*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

# BRUNCH DRINKS

## HANDCRAFTED COCKTAILS

### REDSTONE BLOODY

Tito's Handmade Vodka, Celery, Blue Cheese Stuffed Olive, Cheese, Applewood Smoked Bacon 14

### EARLY MORNING LEMONADE

Tito's Handmade Vodka, Blood Orange, Passion Fruit, Pomegranate, Lemonade, Grapefruit Juice 13

### SUNRISE SANGRIA

Pinot Grigio, Strawberry, St. Germain Elderflower, Orange Juice 13

### DOLI DRIVER

Handcrafted Redstone Doli, Orange Juice 9

### CHOCOLATE MARTINI

Bailey's Irish Cream, Vanilla Vodka, Kahlua & Swirl of Chocolate 14.50

## MIMOSAS

### REDSTONE MIMOSA

Redstone Doli, Sparkling Wine 8

### POMEGRANATE MIMOSA

Pom Juice, Sparkling Wine 11

### PEACH MIMOSA

Peach Schnapps, Sparkling Wine, Orange Juice 9

### CHAMPAGNE COCKTAIL

Sparkling Wine, St. Germain Elderflower, Lemon 12

## MULES

### MORNING MULE

Tito's Handmade Vodka, Orange Juice, Ginger Beer, Fresh Lime 13

### LIMONCELLO MULE

Tito's Handmade Vodka, Lucano Limoncello, Ginger Beer, Fresh Lemon 13

## WINES BY THE GLASS

FLEUR DE MER Rosé, Provence-France 14  
LA MARCA Prosecco, Italy 15 (split)  
LA MARCA Prosecco Rosé, Italy 15 (split)  
CANYON ROAD Moscato, California 12  
THE SEEKER Riesling, Mosel-Germany 13  
MURPHY-GOODE Sauvignon Blanc, North Coast 12  
STARBOROUGH Sauvignon Blanc, New Zealand 13  
BENVOLIO Pinot Grigio, Italy 12  
PROVERB Chardonnay, California 12  
LA CREMA Chardonnay, Monterey 14  
PROVERB Pinot Noir, California 12  
LA CREMA Pinot Noir, Monterey 15  
APOTHIC RED Red Blend, California 11  
FINCA EL ORIGEN Malbec Reserva, Argentina 12  
TUTTO MIO Vino Rosso Dolce Sweet Red, Italy 11  
BARON DE LEY RESERVA Tempranillo, Rioja-Spain 14  
PROVERB Merlot, California 12  
CARMEL ROAD Cabernet Sauvignon, California 12  
STAG'S LEAP HAND'S OF TIME Cabernet Sauvignon, Napa Valley 18

## 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

## 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