

Dinner



GENERAL MANAGER: *Erin Landaverde*  
EXECUTIVE CHEF: *Luis Campos*

SHARED PLATES

- BREAKING BREAD (V)  
with Garlic Butter & Basil Pesto 10
- BUFFALO JUMBO SHRIMP  
Buffalo Sauce, Blue Cheese Dressing 19
- 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
- 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
- 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*
- 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*

SEAFOOD

- SIMPLE GRILLED FISH  
Harvest Vegetables & Bacon,  
Quinoa Farro, Choice of Lemon Garlic Oil  
or Cajun Spiced  
**SALMON** 34 **SEA BASS** 40 **HADDOCK** 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
- PARMESAN CRUSTED HADDOCK  
Garlic Mashed Potatoes, Asparagus,  
Lemon Caper Beurre Blanc 34.50

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

HAPPY  
*Father's Day*

**FATHER'S DAY**  
— BUFFET —

**Adults \$44.95 | Kids 6-12 \$19.95**

Sunday, June 18  
9AM - 3PM

*MAKE YOUR  
RESERVATION TODAY!*

**WWW.REDSTONEGRILL.COM**

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*

SOUP

- FRENCH ONION 11
- CLAM CHOWDER 11

*\*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)  
LAURENT-PERRIER Brut, Champagne-France 19 (split)  
BOUVET Brut Rosé Excellence, France 46  
VEUVE CLICQUOT Brut, France 120

OTHER WHITES

REX-GOLIATH Moscato, California 11 / 42  
THE SEEKER Riesling, Mosel-Germany 12 / 46  
MARCQUÉS CÁCERES Albarino, Spain 39  
CHAMPALOU Chenin Blanc, Vouvray-France 46  
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 46

SAUVIGNON BLANC

MURPHY-GOODER North Coast 12 / 46  
INFAMOUS GOOSE New Zealand 14 / 54  
DOMAINE du SALVARD *UNIQUE* Loire-France 58  
DUCKHORN North Coast 62

PINOT GRIGIO

BENVOLIO Italy 11 / 42  
ACROBAT BY KING ESTATE Oregon 13 / 50  
MASO CANALI Italy 54

CHARDONNAY

CHATEAU SOUVERAIN California 11 / 42  
 *THOUSAND LAKES Sta. Rita Hills* 13 / 50  
LA CREMA Monterey 15 / 58  
KENDALL-JACKSON California 46  
CHALK HILL Russian River Valley 50  
SONOMA-CUTRER Sonoma Coast 62  
ROMBAUER Carneros 79  
FLOWERS Sonoma Coast 95

PINOT NOIR

BOEN Tri Appelation-California Coast 13 / 50  
 *THOUSAND LAKES Carneros* 15 / 58  
FOUR GRACES Willamette Valley-Oregon 16 / 62  
EN ROUTE BY FAR NIENTE Russian River Valley 89  
DOMAINE SERENE *YAMHILL CUVÉE* Willamette Valley 98

NEW WORLD REDS

FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46  
APOTHIC RED California 35  
ST. FRANCIS Old Vines Zinfandel, Sonoma 54  
PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 62  
PARADUXX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 89  
ORIN SWIFT *8 YEARS IN THE DESERT* Zinfandel Blend, California 89

OLD WORLD REDS

ARGIANO N.C. Super Tuscan, Italy 14 / 54  
CHÂTEAU LA NERTHE Côtes Du Rhône-France 54  
BARON DE LEY *RESERVA* Tempranillo, Rioja-Spain 54  
TENUTA DI ARCENO Chianti Classico-Italy 58  
TELEGRAPH *TELEGRAMME* Chateaneuf du Pape-France 98  
ARGIANO Brunello di Montalcino-Italy 125

MERLOT

CHATEAU SOUVERAIN California 11 / 42  
DECOY BY DUCKHORN California 14 / 54  
EMMOLO BY CAYMUS Napa Valley 79

CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 12 / 46  
POSTMARK BY DUCKHORN Paso Robles 15 / 58  
QUILT Napa Valley 18 / 69  
STAG'S LEAP *HANDS OF TIME* Napa Valley 20 / 76  
CROSSBARN BY PAUL HOBBS Sonoma County 98  
JORDAN Alexander Valley 130  
CAYMUS Napa Valley 175  
CADE by PLUMPJACK Howell Mountain-Napa Valley 250  
CAYMUS *SPECIAL SELECT* Napa Valley 375  
JOSEPH PHELPS *INSIGNIA* Napa Valley 495

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

\*An automatic 20% gratuity will be added to all parties of 6 or more