

Dinner



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  
Harvest 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

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*

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  
LA MARCA Prosecco, Italy 14 (split)  
DOMAINE CHANDON Brut, California 18 (split)  
STEORRA Brut, Russian River Valley 42  
LA MARCA Prosecco Rosé , Italy 48  
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

PROVERB California 12 / 46  
ARONA Marlborough-New Zealand 14 / 54  
DUCKHORN North Coast 65  
DOMAINE DE LA PAULINE Sancerre-France 79

PINOT GRIGIO

BENVOLIO Italy 12 / 46  
ACROBAT BY KING ESTATE Oregon 14 / 54  
TENUTA LUISA Friuli-Italy 58

CHARDONNAY

PROVERB California 12 / 46  
🔥 THOUSAND LAKES Sta. Rita Hills 14 / 54  
CHALK HILL Russian River Valley 15 / 58  
BREWER-CLIFTON Sta. Rita Hills 69  
ROMBAUER Carneros 98

PINOT NOIR

PROVERB California 12 / 46  
🔥 THOUSAND LAKES Carneros 15 / 58  
ERATH RESPLENDENT Oregon 16 / 62  
BELLE GLOS BALADE Santa Rita Hills 79  
BERGSTRÖM CUMBERLAND RESERVE Willamette Valley, Oregon 98  
EN ROUTE BY FAR NIENTE Russian River Valley 135

NEW WORLD REDS

MURPHY-GOODER Red Blend, California 12 / 46  
DECIBEL Malbec, Hawke's Bay-New Zealand 14 / 54  
AUSTIN HOPE TROUBLEMAKER Red Blend, Central Coast 16 / 62  
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 89  
ORIN SWIFT MACHETE Petite Sirah Blend, California 98

OLD WORLD REDS

RIPORTA Zinfandel, Italy 13 / 50  
VINA BUJANDA CRIANZA Tempranillo, Rioja-Spain 14 / 54  
ELISABETH CHAMBELLAN Chateauneuf du Pape-France 98  
POGGIO LANDI Brunello di Montalcino-Italy 120

MERLOT

PROVERB California 12 / 46  
DECOY BY DUCKHORN California 15 / 58  
DUCKHORN Napa Valley 89

CABERNET SAUVIGNON

PROVERB California 12 / 46  
SILVER PALM North Coast 14 / 54  
DAOU Paso Robles 16 / 62  
TWENTY ROWS RESERVE Napa Valley 18 / 69  
JUSTIN Paso Robles 79  
BERINGER KNIGHTS VALLEY Sonoma 89  
SEQUOIA GROVE 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

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