



# REDSTONE<sup>®</sup>

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

**Our Wood Fired Fund Has Raised  
\$150,325 In Donations!**  
**Which Local Charity Will Be The  
Next Recipient?**

**Follow Us to Find Out**

@redstone\_nationalharbor  
 @RedstoneGrill  
 @RedstoneGrill



## 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