

Dinner



GENERAL MANAGER: *Alyssa Osowsky*  
EXECUTIVE CHEF: *Ross Heier*

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 SHRIMP & 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
- STEAK COBB\* (G)  
Marinated Tenderloin, Bacon,  
Hard-Boiled Egg, Sweet Corn, Red Onion,  
Grape Tomato, Blue Cheese Crumbles,  
Smoked Onion Ranch 21
- 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*

SOUP

- CHICKEN NOODLE 8  
FRENCH ONION 11  
SHRIMP & CORN CHOWDER 11

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*
- SURF & TURF SKEWERS  
Grilled Beef Tenderloin & Shrimp,  
Pineapple, Peppers & Onions,  
Quinoa Farro Mix, Corn & Black Beans 32
- BBQ MEATLOAF  
Baked Cheddar Hashbrowns,  
Harvest Greens & Applewood  
Smoked Bacon 24
- SEARED CAULIFLOWER STEAK (V)  
Harissa Sauce, Quinoa Farro Mix, Peppers  
& Onions, Corn & Black Beans, Arugula 23
- 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 WALLEYE 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
- CITRUS GINGER COD  
Squash & Zucchini Medley,  
Meyer Lemon Oil, Creamy Citrus Ginger  
Sauce, Fried Spinach 34
- PARMESAN CRUSTED WALLEYE  
Garlic Mashed Potatoes, Asparagus,  
Lemon Caper Beurre Blanc 34.50

SIDES

- IDAHO BAKED POTATO (G,V)... 7  
FRENCH FRIES (V)... 7  
GARLIC MASHED (G,V)... 7  
GRILLED ASPARAGUS (G,V)... 9  
SQUASH & ZUCCHINI MEDLEY (G)... 9  
CAMPFIRE BEANS (G)... 7  
QUINOA FARRO (V)... 7  
GARLIC MUSHROOMS (G,V)... 9  
MAC & CHEESE (V)... 9

We are Partnering with  
**UNDERDOG RESCUE**  
and will Donate \$1 From  
Every Purchase of our  
Featured Highlighted Items

**UNDERDOG  
RESCUE**



Dedicated to the Rehabilitation and  
Placement of Homeless Dogs & Cats  
of all Ages and all Breeds  
<https://underdogrescuemn.com>

WOOD FIRED  
FLATBREADS

- MARGHERITA (V)  
Basil Pesto, Tomato, Fresh Mozzarella,  
Balsamic Glaze, Fresh Basil 14.50
- DILL PICKLE  
Roasted Garlic, Smoked Gouda  
Cheese Sauce, Mozzarella, Tabasco,  
Crispy Onions 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,  
Seasonal Vegetable, 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

KLINKER BRICK Rosé, Lodi 12 / 46  
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)  
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

STELLA ROSA Moscato d' Asti, Italy 10 / 39  
BLANDINE LE BLANC White Blend, France 11 / 42  
THE SEEKER Riesling, Mosel-Germany 12 / 46  
VIGNOBLE LES CHARMES Chenin Blanc, Vouvray-Loire 46

SAUVIGNON BLANC

MURPHY-GOODE North Coast 12 / 46  
DECOY BY DUCKHORN California 13 / 50  
SAINT CLAIR New Zealand 14 / 54  
THE WHITE QUEEN Sancerre-France 62

PINOT GRIGIO

BENVOLIO Italy 11 / 42  
CHEMISTRY Oregon 13 / 50  
MASO CANALI Italy 54

CHARDONNAY

PROVERB California 11 / 42  
🔥 THOUSAND LAKES Sta. Rita Hills 13 / 50  
LOUIS JADOT STEEL Burgundy-France 14 / 54  
SONOMA-CUTRER Sonoma Coast 16 / 62  
THE CALLING DUTTON RANCH Russian River Valley 69

PINOT NOIR

CHATEAU SOUVERAIN California 12 / 46  
🔥 THOUSAND LAKES Carneros 15 / 58  
FOUR GRACES Willamette Valley-Oregon 17 / 65  
BELLE GLOS BALADE Santa Rita Hills 79  
MIGRATION BY DUCKHORN Sonoma Coast 89  
DOMAINE SERENE YAMHILL CUVÉE Willamette Valley-Oregon 98

NEW WORLD REDS

APOTHIC RED California 10 / 39  
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46  
PESSIMIST BY DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 14 / 54  
EARTHQUAKE Zinfandel, Lodi 50  
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 79  
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 89

OLD WORLD REDS

BARON DE LEY MUSEUM RESERVA Tempranillo, Spain 46  
ARGIANO N/C Super Tuscan-Italy 50  
LES CADRANS DE LASSÈGUE Saint-Emilion Grand Cru, Bordeaux 54  
TELEGRAPH TELEGRAMME Chateauneuf du Pape-France 89

MERLOT

CHATEAU SOUVERAIN California 11 / 42  
DECOY BY DUCKHORN California 50  
EMMOLO BY CAYMUS Napa Valley 69

CABERNET SAUVIGNON

MURPHY-GOODE North Coast 12 / 46  
FREAKSHOW Lodi 14 / 54  
POSTMARK BY DUCKHORN Paso Robles 16 / 62  
QUILT Napa Valley 18 / 69  
CROSSBARN BY PAUL HOBBS Sonoma County 89  
JORDAN Alexander Valley 98  
STAG'S LEAP ARTEMIS Napa Valley 125  
CAYMUS Napa Valley 150  
NICKEL & NICKEL DOGLEG VINEYARD Napa Valley 175  
OVERTURE BY OPUS ONE Napa Valley 200

COCKTAILS

TITO'S LEMON-AID

Tito's Handmade Vodka, Passion Fruit,  
Blood Orange & Pomegranate,  
Cranberry Juice, Lemonade 13.50

LAVENDER HAZE LEMON DROP

Tito's Handmade Vodka, Cointreau,  
Lavender Simple Syrup, House-Made  
Sweet&Sour, Crème de Violette, Lemon 16

SIGNATURE DOLI

Fresh Pineapple Aged with  
New Amsterdam Vodka.  
Redstone Grill's Signature Cocktail 14

- Redstone's Original Doli
- Strawberry Doli
- Seasonal Doli

ROSÉ SANGRIA

Bacardi Rum, Rosé Wine, Strawberry Purée,  
Fresh Lime, Sprite, Orange &  
Blueberries 13.50

IN HOT WATER-MELON MARGARITA

Camarena Silver Tequila, Cointreau,  
Watermelon Simple Syrup, Sweet&Sour,  
Mike's Hot Honey, Candied Nuts 15.50

MOCKTAILS (all non-alcoholic)

BLUEBERRY LAVENDER REFRESHER

Fresh Blueberries, Lavender Simple Syrup,  
Club Soda, Lime Juice 8.50

PEACHY KEEN

House Brewed Ice Tea,  
Honey Simple Syrup, Peach Purée 7.50

SUMMER SOLSTICE LEMONADE

Passion Fruit, Blood Orange & Pomegranate,  
Lemonade, Grapefruit Juice 6.50

COFFEE

We Proudly Serve La Colombe Coffee

CAPPUCCINO - LATTE 5

SALTED CARAMEL LATTE 6

MOCHA LATTE 6

ESPRESSO 3 DOUBLE ESPRESSO 5

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