

Dinner



GENERAL MANAGER: *Michael Potter*
EXECUTIVE CHEF: *Jesus Barajas*

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
DETERMINED TO RISE
and will Donate \$1 From
Every Purchase of our
Featured Highlighted Items



Determined to Rise Animal Foundation is a Woman & Veteran-Founded Nonprofit for Animals with a Focus on the Rescue & Rehabilitation of Abandoned, Neglected, Abused, & Injured Animals. Our Mission is to Educate our Community on Proper Pet Care & Reduce the Population of Animals in the Shelter
<https://dtranimalfoundation.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

FLEUR DE MER Rosé, Provence-France 14 / 54
CUVEE JEAN-LOUIS Blanc de Blancs, France 13 (split)
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

MIRASSOU Moscato, California 10 / 39
THE SEEKER Riesling, Mosel-Germany 12 / 46
BURGANS Albarino, Rias Baixas-Spain 39
CONUNDRUM White Blend, California 42

SAUVIGNON BLANC

MURPHY-GOODER North Coast 12 / 46
INFAMOUS GOOSE New Zealand 14 / 54
DECOY BY DUCKHORN California 46
JACQUES DUMONT Sancerre-France 69

PINOT GRIGIO

BENVOLIO Italy 12 / 46
JERMANN Friuli-Venezia Giulia-Italy 14 / 54
VAN DUZER ESTATE Willamette Valley-Oregon 46
MASO CANALI Italy 50

CHARDONNAY

CHATEAU SOUVERAIN Central Coast 11 / 42
THOUSAND LAKES Sta. Rita Hills 13 / 50
LA CREMA Sonoma Coast 15 / 58
MER SOLEIL RESERVE Santa Lucia Highlands 50
SONOMA-CUTRER Sonoma Coast 58
CAKEBREAD Napa Valley 79

PINOT NOIR

PROPHECY California 12 / 46
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 14 / 54
THOUSAND LAKES Carneros 15 / 58
FOUR GRACES Willamette Valley-Oregon 17 / 65
MEIOMI California Coast 54
RESONANCE Willamette Valley-Oregon 79
EN ROUTE BY FAR NIENTE Russian River Valley 98

NEW WORLD REDS

MURPHY-GOODER Red Blend, California 11 / 42
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
QUILT FABRIC OF THE LAND Red Blend, Napa Valley 18 / 69
ST. FRANCIS Old Vines Zinfandel, Sonoma 46
RED SCHOONER BY CAYMUS Malbec, Argentina/Napa 69
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 89

OLD WORLD REDS

ARGIANO N/C Super Tuscan-Italy 13 / 50
CHÂTEAU LA NERTHE Côtes Du Rhône-France 46
BARON DE LEY RESERVA Tempranillo, Spain 46
SILVIO NARDI Brunello di Montalcino-Italy 98

MERLOT

CHATEAU SOUVERAIN California 11 / 42
DECOY BY DUCKHORN California 14 / 54
EMMOLO BY CAYMUS Napa Valley 69

CABERNET SAUVIGNON

COLUMBIA WINERY Columbia Valley-Washington 11 / 42
SILVER PALM North Coast 13 / 50
POSTMARK BY DUCKHORN Paso Robles 15 / 58
STAG'S LEAP HANDS OF TIME Napa Valley 18 / 69
DAOU Paso Robles 62
QUILT Napa Valley 75
FAUST Napa Valley 98
JORDAN Alexander Valley 120
CAYMUS Napa Valley 160
OVERTURE BY OPUS ONE 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

LAVENDER HAZE LEMON DROP

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

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

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

IN HOT WATER-MELON MARGARITA

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

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