

Lunch



GENERAL MANAGER: *Josh White*
EXECUTIVE CHEF: *Oscar Nunez*

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
- CHICKEN WINGS (G)
Grilled or Fried, Choice of Buffalo,
Ranch or Barbecue 17
- CRISPY GREEN BEANS (V)
Parmesan Gremolata, Lemon
Garlic Aioli 12
- HONEY CIDER BACON
BRUSSELS SPROUTS
Applewood Smoked Bacon,
Pure Honey, Sriracha Aioli 15.50

♥ BANG BANG CAULIFLOWER (V)
Firecracker Batter, Crispy Fried,
Sriracha, Chipotle Ranch 15

CLASSIC FONDUE
Smoked Gouda Cheese,
Sourdough Croutons, Grapes,
Granny Smith Apples, Broccoli 16.50
add jerk chicken 6 add steak 9*

TUNA STACK*
Yellowfin Tuna, Avocado, Mango,
Cucumber, Spicy Thai Sauce,
Green Onion, Black & White Sesame Seeds,
Sriracha Aioli, Fried Wonton Chips 19

REDSTONE'S LODGE CORNBREAD (V)
Cast Iron Skillet Baked, with
House-Made Maple Butter
skillet 18 wedge 6

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

SIDES

- FRENCH FRIES (V)... 7
- GARLIC MASHED (G,V)... 7
- GRILLED ASPARAGUS (G,V)... 9
- CAMPFIRE BEANS (G)... 7
- QUINOA FARRO (V)... 7
- GARLIC MUSHROOMS (G,V)... 9
- MAC & CHEESE (V)... 9

ENTREES

- LEMON GARLIC SALMON (G)
Lemon Garlic Oil, Squash &
Zucchini Medley 24
- BEEF TENDERLOIN SKEWERS
Grilled Beef Tenderloin, Pineapple,
Peppers & Onions, Quinoa Farro Mix,
Corn & Black Beans 26
- STUFFED AVOCADOS
Grilled Avocado Halves, Chicken &
Smoked Gouda Salad, Roasted Red Pepper
& Garlic Aioli, Grilled Flatbread 17
- 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
- BBQ BABY BACK RIBS
Wood Fired and Served with
French Fries & Coleslaw
half rack 25 full rack 34
gluten free available

♥ ROTISSERIE CHICKEN
Classic Style or Barbecue Basted,
Garlic Mashed Potatoes, Asparagus 25

SALADS

- CHICKEN CHOPPED SALAD
Rotisserie Chicken, Cornbread Croutons,
Tomato, Bacon, Golden Raisins, Corn,
Honey-Lime Vinaigrette 18
- SUMMER BERRY
Fresh Strawberries & Blueberries,
Spinach, Arugula, Carrots, Fried Goat
Cheese, Raspberry Dressing 16.50
- THE ELOTE
Romaine & Red Leaf Lettuce, Corn,
Cotija Cheese, Pickled Jalapeños &
Red Onion, Radish, Grape Tomato,
Crispy Tortilla Strips, Creamy Lime Dressing 15
add pulled rotisserie chicken 6 add steak 9*
add crispy cauliflower 5
- TUNA POKE BOWL*
Avocado, Edamame, Radish,
Cucumber, Bean Sprouts, Carrots, Cilantro,
Black Quinoa & Farro, Szechuan Dressing 19

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

We are Partnering with
HOMEWARD BOUND
and will Donate \$1 From
Every Purchase of our
Featured Highlighted Items

Ending Companion Animal Homelessness
in Camden County Through Community
Awareness and Responsible Ownership
<https://homewardboundnj.org>

BURGERS &
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,
Applewood Smoked Bacon,
Barbecue Sauce 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

PARMESAN CRUSTED COD
Lemon Garlic Aioli, Lettuce, Tomato,
Pickle, Brioche Bun 19

♥ BBQ PULLED CHICKEN
Cheddar Cheese, Fried Onion Strings,
Sweet Coleslaw, Pickles, Brioche Bun 16

SIGNATURE PRIME DIP
Horseradish Sauce, Swiss Cheese, Crispy
Onion Strings, French Onion Au Jus 21

ROTISSERIE CHICKEN
Monterey Jack, Smoked Tomato Aioli,
Pickles, Spinach & Lemon Garlic Oil,
Toasted Hoagie, Chicken Au Jus 17

AL PASTOR TACOS
Grilled White Corn Tortillas,
Mozzarella Cheese, Pineapple Salsa,
Cilantro, Fresh Avocado
marinated shrimp 17 marinated chicken 15

SOUP

- CHICKEN NOODLE 8
- FRENCH ONION 11
- SHRIMP & CORN 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)
DOMAINE CHANDON Brut, California 16 (split)
BOUVET Brut Rosé Excellence, France 42
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

CANYON ROAD Moscato, California 10 / 39
THE SEEKER Riesling, Mosel-Germany 12 / 46
AVELEDA Vinho Verde, Portugal 31
CONDES DE ALBAREI Albarino, Rias Baixas-Spain 35
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 39

SAUVIGNON BLANC

MURPHY-GOODER North Coast 12 / 46
WHITEHAVEN New Zealand 14 / 54
DECOY BY DUCKHORN California 54
LOVEBLOCK New Zealand 62

PINOT GRIGIO

BENVOLIO Italy 12 / 46
JERMANN Italy 15 / 58
ACROBAT BY KING ESTATE Oregon 50

CHARDONNAY

CHATEAU SOUVERAIN California 11 / 42
THOUSAND LAKES Sta. Rita Hills 13 / 50
LA CREMA Monterey 15 / 58
SONOMA-CUTRER Sonoma Coast 62
CAKEBREAD CELLARS Napa Valley 84
PAUL HOBBS Russian River Valley 95

PINOT NOIR

CHATEAU SOUVERAIN California 12 / 46
THOUSAND LAKES Carneros 15 / 58
STOLLER FAMILY ESTATE Willamette Valley-Oregon 16 / 62
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 50
CROSSBARN BY PAUL HOBBS Sonoma Coast 79
BELLE GLOS BALADE Santa Rita Hills 98

NEW WORLD REDS

MURPHY-GOODER Red Blend, California 12 / 46
FINCA EL ORIGEN Malbec Reserva, Argentina 13 / 50
PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 50
ST. FRANCIS Old Vines Zinfandel, Sonoma 58
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 98

OLD WORLD REDS

ARGIANO N.C. Super Tuscan, Italy 14 / 54
BARON DE LEY RESERVA Tempranillo, Rioja-Spain 50
CHÂTEAU LA NERTHE Côtes Du Rhône-France 54
TENUTA DI ARCENO Chianti Classico-Italy 54
TELEGRAPH TELEGRAMME Chateaneuf du Pape-France 98
SILVIO NARDI Brunello di Montalcino, Italy 125

MERLOT

CHATEAU SOUVERAIN California 12 / 46
DECOY BY DUCKHORN California 15 / 58
MERRYVALE Napa Valley 89

CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 12 / 46
CARMEL ROAD California 14 / 54
STAG'S LEAP HANDS OF TIME Napa Valley 18 / 69
DAOU Paso Robles 58
QUILT Napa Valley 75
SEQUOIA GROVE Napa Valley 98
JORDAN Alexander Valley 125
CAYMUS Napa Valley 175
OVERTURE BY OPUS ONE Napa Valley 225

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