

Dinner



GENERAL MANAGER: *Lisa Oler*
EXECUTIVE CHEF: *Alberto Fierro*

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

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



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