

# Dinner



**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: *Tessa Watts*  
EXECUTIVE CHEF: *Sean Gardiner*

## 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 **RED SNAPPER** 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 RED SNAPPER**  
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

*Thanksgiving*  
**BUFFET**

**Thursday, November 23**  
**11AM - 6PM**

**Adults \$49.95 | Kids 6-12 \$19.95**

*MAKE YOUR  
RESERVATION TODAY!*

**WWW.REDSTONEGRILL.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

**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  
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

## COCKTAILS

### TITO'S LEMON-AID

Tito's Handmade Vodka, Passion Fruit, Blood Orange & Pomegranate, Cranberry Juice, Lemonade 14

### DREAMING OF A WHITE COSMO

Stateside Vodka, Cointreau, St. Germain Elderflower Liqueur, Simple Syrup, White Cranberry & Fresh Lime Juice 15.50

### AN APPLE MULE A DAY

Diplomatico Rum, Apple Cider, Ginger Beer, Winter Spice Syrup, Cranberries & Fresh Lime 14.50

### SIGNATURE DOLI

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

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

### SMOKED ALMOND

Del Maguey Vida Mezcal Tequila, Disaronno Amaretto, RumHaven Coconut Rum, Angostura Bitters 16

### ROSÉ SANGRIA

Bacardi Rum, Rosé Wine, Passion Fruit, Blood Orange & Pomegranate, Fresh Lime, Sprite, Cranberries 14

### BOURBON FIG SOUR

Old Forester Bourbon, Fig Vanilla Syrup, Sweet & Sour 15.50

### BLACK MANHATTAN

Woodford Bourbon, Amaro Montenegro, Orange & Angostura Bitters 16.50

## MOCKTAILS *(all non-alcoholic)*

### SPICED APPLE FIZZ

Apple Cider, Fall Spice, Ginger Ale, Orange, Star Anise 7

### FIG VANILLA SPRITZ

Club Soda, Fig Vanilla Syrup, Sweet & Sour 8.50

### WINTER SOLSTICE LEMONADE

Passion Fruit, Blood Orange & Pomegranate, Lemonade, Grapefruit Juice 7

## 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 Chateaufort 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  
SILVER PALM North Coast 14 / 54  
DAOU Paso Robles 16 / 62  
STAG'S LEAP HANDS OF TIME Napa Valley 19 / 72  
QUILT Napa Valley 75  
SEQUOIA GROVE Napa Valley 98  
JORDAN Alexander Valley 125  
CAYMUS Napa Valley 175  
OVERTURE BY OPUS ONE Napa Valley 225

## COFFEE

*We Proudly Serve La Colombe Coffee*

CAPPUCCINO - LATTE 5

SALTED CARAMEL LATTE 6

MOCHA LATTE 6

ESPRESSO 3 DOUBLE ESPRESSO 5

COLD BREW BRAZILIAN

Refreshing Cold Brew, Cold-Pressed & Double-Filtered, Bold & Rich 8

DRAFT LATTE

Full Taste and Texture of a True Cold Latte Made With Cold-Pressed Espresso & Frothed Milk 8