

Lunch



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: *Erin Landaverde*
EXECUTIVE CHEF: *Luis Campos*

SHARED PLATES

BREAKING BREAD (V)
with Garlic Butter & Basil Pesto 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

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

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

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

SOUP

FRENCH ONION 11
SHRIMP & CORN CHOWDER 11

ENTREES

LEMON GARLIC SALMON (G)
Lemon Garlic Oil,
Squash & Zucchini Medley 24

FISH & CHIPS
Beer Battered Haddock, French Fries,
Lemon Garlic Aioli 24

BEEF TENDERLOIN SKEWERS
Grilled Beef Tenderloin, Pineapple,
Peppers & Onions, Quinoa Farro Mix,
Corn & Black Beans 26

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

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

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

Thanksgiving
BUFFET

Thursday, November 23
11AM - 6PM

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

*MAKE YOUR
RESERVATION TODAY!*

WWW.REDSTONEGRILL.COM

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

CRAB CAKE SANDWICH
Tomato Corn Salad, Sriracha Aioli,
Spinach & Lemon Garlic Oil,
Brioche Bun, Old Bay Fries 21

BUTTERMILK FRIED CHICKEN
Crispy Chicken, Pickles,
Sweet Coleslaw, Brioche Bun
Nashville Hot, Buffalo Sauce or Hot Honey 17

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

**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)
LAURENT-PERRIER Brut, Champagne-France 19 (split)
BOUVET Brut Rosé Excellence, France 46
VEUVE CLICQUOT Brut, France 120

OTHER WHITES

MIRASSOU Moscato, California 11 / 42
THE SEEKER Riesling, Mosel-Germany 12 / 46
MARCQUÉS CÁCERES Albarino, Spain 39
CHAMPALOU Chenin Blanc, Vouvray-France 46
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 46

SAUVIGNON BLANC

MURPHY-GOODER North Coast 12 / 46
INFAMOUS GOOSE New Zealand 14 / 54
DOMAINE du SALVARD *UNIQUE* Loire-France 58
DUCKHORN North Coast 62

PINOT GRIGIO

BENVOLIO Italy 11 / 42
ACROBAT BY KING ESTATE Oregon 13 / 50
MASO CANALI Italy 54

CHARDONNAY

ELOUAN Oregon 11 / 42
THOUSAND LAKES *Sta. Rita Hills* 13 / 50
LA CREMA Monterey 15 / 58
KENDALL-JACKSON California 46
CHALK HILL Russian River Valley 50
SONOMA-CUTRER Sonoma Coast 62
ROMBAUER Carneros 79
FLOWERS Sonoma Coast 95

COCKTAILS

TITO'S LEMON-AID

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

DREAMING OF A WHITE COSMO

Bully Boy Vodka, Cointreau, St. Germain
Elderflower Liqueur, Simple Syrup,
White Cranberry & Fresh Lime Juice 14.50

AN APPLE MULE A DAY

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

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

BOEN Tri Appellation-California Coast 13 / 50
THOUSAND LAKES Carneros 15 / 58
FOUR GRACES Willamette Valley-Oregon 16 / 62
BELLE GLOS *BALADE* Santa Rita Hills 69
EN ROUTE BY FAR NIENTE Russian River Valley 89
DOMAINE SERENE *YAMHILL CUVÉE* Willamette Valley 98

NEW WORLD REDS

FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
APOTHIC RED California 35
ST. FRANCIS Old Vines Zinfandel, Sonoma 54
PESSIMIST BY DAOU Petite Sirah/Syrah Blend, Paso Robles 62
PARADUX BY DUCKHORN Cab/Zin/Merlot, Napa Valley 89
ORIN SWIFT *8 YEARS IN THE DESERT* Zinfandel Blend, California 89

OLD WORLD REDS

ARGIANO N.C. Super Tuscan, Italy 14 / 54
CHÂTEAU LA NERTHE Côtes Du Rhône-France 54
BARON DE LEY RESERVA Tempranillo, Rioja-Spain 54
TENUTA DI ARCENO Chianti Classico-Italy 58
CHÂTEAU LA NERTHE Chateaufneuf du Pape-France 125
ARGIANO Brunello di Montalcino-Italy 125

MERLOT

CHATEAU SOUVERAIN California 11 / 42
DECOY BY DUCKHORN California 14 / 54
EMMOLO BY CAYMUS Napa Valley 79

CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 12 / 46
POSTMARK BY DUCKHORN Paso Robles 15 / 58
QUILT Napa Valley 18 / 69
STAG'S LEAP *HANDS OF TIME* Napa Valley 20 / 76
CROSSBARN BY PAUL HOBBS Sonoma County 98
JORDAN Alexander Valley 130
CAYMUS Napa Valley 175
CADE by PLUMPJACK Howell Mountain-Napa Valley 250
CAYMUS *SPECIAL SELECT* Napa Valley 375
JOSEPH PHELPS *INSIGNIA* Napa Valley 495

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

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