

Dinner



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: *Brenda Green*
EXECUTIVE CHEF: *Carlos Urzua*

SHARED PLATES

BREAKING BREAD (V)
with Garlic Butter, Fig Spread,
Whipped Ricotta & Mike's Hot Honey 13

BUFFALO JUMBO SHRIMP
Buffalo Sauce, Blue Cheese Dressing 19

CRISPY SHRIMP & CALAMARI
Parmesan Gremolata & Marinara 19

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 18

SEARED AHI TUNA*(G)
Asian Vinaigrette, Cabbage Slaw,
Tamari Sauce, Pickled Ginger,
Wasabi 22

RICOTTA MEATBALLS
Marinara Sauce, Whipped Ricotta,
Herb Crisps 18

**HONEY CIDER BACON
BRUSSELS SPROUTS**
Applewood Smoked Bacon,
Pure Honey, Sriracha Aioli 17

BEETS & WHIPPED RICOTTA
Roasted Red & Golden Beets, Apple
Walnut Mix, Rum Raisins, Microgreens,
Mike's Hot Honey, Herb Crisps 14

CLASSIC FONDUE
Smoked Gouda Cheese,
Sourdough Croutons, Grapes,
Granny Smith Apples, Broccoli 20
add jerk chicken 7 add steak 10
add crispy cauliflower 6*

CRISPY GREEN BEANS (V)
Parmesan Gremolata, Lemon Garlic Aioli 14

BANG BANG CAULIFLOWER (V)
Firecracker Batter, Crispy Fried,
Sriracha, Chipotle Ranch 16

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 10

CAESAR
Romaine, Garlic Sourdough Croutons,
Parmesan, Caesar Dressing
entree 14 starter 10

SOUP

CHICKEN NOODLE 9
FRENCH ONION 11
SHRIMP & CORN CHOWDER 12

CLASSICS

BRAISED BEEF SHORT RIB
Garlic Mashed Potatoes, Asparagus,
Blistered Tomatoes, Braising Jus 36

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

BBQ BABY BACK RIBS
Wood Fired, French Fries, Coleslaw
*half rack 26 full rack 35
gluten free available*

SURF & TURF SKEWERS
Grilled Beef Tenderloin & Shrimp,
Pineapple, Peppers & Onions,
Quinoa Farro Mix, Corn & Black Beans 34

MARSALA MEATLOAF
Scalloped Potatoes, Microgreens,
Prosciutto Wrapped Asparagus 27

BEEF WELLINGTON
Prosciutto Wrapped Filet, Puff Pastry,
Herb Port Wine Mushrooms,
Garlic Spinach, Bordelaise Sauce,
Roasted Red & Golden Beets 39

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 21
add pulled rotisserie chicken 6 add steak 10
add crispy cauliflower 6*

SEAFOOD

SIMPLE GRILLED FISH
Succotash, Tomato Corn Salad,
& Quinoa Farro Mix,
Choice of Lemon Garlic Oil or Cajun Spiced
SALMON 34 **SEA BASS** 41 **WALLEYE** 34

CEDAR ROASTED SALMON (G)
Lemon Garlic Oil, Yukon Gold Potatoes,
Spinach, Bacon & Chives 36

CRAB CAKES
Tomato Corn Salad, Sriracha Aioli,
Old Bay Fries 42

COD PICCATA (G)
Seared Cod, Spaghetti, Tomatoes,
White Wine Lemon-Caper Sauce 30

PAN SEARED CHILEAN SEA BASS
Brandy-Garlic Crust, Quinoa Farro, Stir Fried
Vegetables & Asian Sesame Vinaigrette 44

PARMESAN CRUSTED WALLEYE
Garlic Mashed Potatoes, Asparagus,
Lemon Caper Beurre Blanc 36

SIDES

IDAHO BAKED POTATO (G,V)... 7
FRENCH FRIES (V)... 7
GARLIC MASHED (G,V)... 7
GRILLED ASPARAGUS (G,V)... 11
BROCCOLINI (G,V)... 11
SUCCOTASH VEGETABLES (G)... 9
CAMPFIRE BEANS (G)... 7
QUINOA FARRO (V)... 7
GARLIC MUSHROOMS (G,V)... 9
MAC & CHEESE (V)... 11

**REDSTONE OFFERS THE
PERFECT SPACE FOR YOUR
PRIVATE FUNCTION.
WHETHER IT'S A BUSINESS
FUNCTION, PRESENTATION,
BIRTHDAY PARTY OR
WEDDING REHEARSAL**



WOOD FIRED FLATBREADS

MARGHERITA (V)
Basil Pesto, Tomato, Fresh Mozzarella,
Balsamic Glaze, Fresh Basil 15

SHORT RIB & ROASTED GARLIC
Smoked Gouda Cheese Sauce,
French Onions, Mozzarella, Arugula,
Hot Honey 17

FIG & PROSCIUTTO
Grilled Onions, Asparagus, Fig Jam,
Mozzarella, Goat Cheese,
Balsamic Glaze 16

SANDWICHES

*Choice of French Fries, Garlic Mashed Potatoes,
Coleslaw, Baked Beans or Mac & Cheese \$4
Gluten Free Bun Available*

REDSTONE BURGER*
Certified Angus Beef, Tillamook Cheddar,
Barbecue Sauce, Applewood Smoked
Bacon 19

GENERAL TSO TURKEY BURGER
Sweet & Spicy General Tso Sauce,
Broccoli Slaw, Grilled Red Onion 18

BUTTERMILK FRIED CHICKEN
Crispy Chicken, Pickles, Sweet
Coleslaw, Brioche Bun
Nashville Hot, Buffalo Sauce or Hot Honey 18

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) 40 **SIGNATURE*** (14 oz) 43

SIGNATURE FILET*(G)
Center Cut Tenderloin 50

CAJUN RIBEYE*(G)
Hand Cut, Balsamic Grilled Onions,
Seasonal Vegetable, Garlic Mashed 50

RIBEYE*(G)
Hand Cut 52

**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)
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

STELLA ROSA Moscato d' Asti, Italy 10 / 39
KLINKER BRICK Grenache Blanc, California 11 / 42
THE SEEKER Riesling, Mosel-Germany 12 / 46
LEFT COAST White Pinot Noir, Willamette Valley-Oregon 58

SAUVIGNON BLANC

MURPHY-GOODER North Coast 12 / 46
SAINT CLAIR New Zealand 14 / 54
DECOY by DUCKHORN California 50
THE WHITE QUEEN Sancerre-France 62

PINOT GRIGIO

BENVOLIO Italy 11 / 42
MASO CANALI Italy 14 / 54
J VINEYARDS California 50

CHARDONNAY

PROVERB California 11 / 42
THOUSAND LAKES Sta. Rita Hills 13 / 50
MER SOLEIL RESERVE Santa Lucia Highlands 14 / 54
SONOMA-CUTRER Sonoma Coast 16 / 62
ROMBAUER DUTTON Carneros 79

COCKTAILS

TITO'S LEMON-AID

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

DREAMING OF A WHITE COSMO

Prairie 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

SIGNATURE DOLI

Fresh Pineapple Aged with
New Amsterdam Vodka.
Redstone Grill's Signature Cocktail 14.50

- *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, Winter Spice Syrup,
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

COFFEE

We Proudly Serve La Colombe Coffee

CAPPUCCINO - LATTE 6

SALTED CARAMEL LATTE 7

MOCHA LATTE 6.50

ESPRESSO 3.50

DOUBLE ESPRESSO 5.50

COLD BREW BRAZILIAN

Refreshing Cold Brew, Cold-Pressed
& Double-Filtered, Bold & Rich 9

DRAFT LATTE

Full Taste and Texture of a True Cold Latte
Made With Cold-Pressed Espresso
& Frothed Milk 9

PINOT NOIR

CHATEAU SOUVERAIN California 12 / 46
THOUSAND LAKES Carneros 15 / 58
FOUR GRACES Willamette Valley-Oregon 17 / 65
MIGRATION by DUCKHORN Sonoma Coast 19 / 72
BELLE GLOS BALADE Santa Rita Hills 79
SEA SLOPES BY FORT ROSS Sonoma Coast 89
DOMAINE SERENE YAMHILL CUVÉE Willamette Valley-Oregon 98

NEW WORLD REDS

APOTHIC RED California 10 / 39
CRIOS de SUSANA BALBO Malbec, Argentina 12 / 46
EARTHQUAKE Zinfandel, Lodi 13 / 50
PESSIMIST by DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 14 / 54
JAX VINEYARD Y3 TAUREAU Bordeaux Blend, Napa Valley 62
RED SCHOONER by CAYMUS Malbec, Argentina/Napa 79
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 89

OLD WORLD REDS

CASTELLO di ABOLO Chianti Classico-Italy 10 / 39
BARON DE LEY MUSEUM RESERVA Tempranillo, Spain 46
ARGIANO N/C Super Tuscan-Italy 50
LES CADRANS DE LASSÈGUE Saint-Emilion Grand Cru, Bordeaux 62
TELEGRAPH TELEGRAMME Chateauneuf du Pape-France 89

MERLOT

CHATEAU SOUVERAIN California 11 / 42
DECOY by DUCKHORN California 13 / 50
EMMOLO by CAYMUS Napa Valley 69

CABERNET SAUVIGNON

MURPHY-GOODER North Coast 12 / 46
FREAKSHOW Lodi 14 / 54
POSTMARK by DUCKHORN Paso Robles 16 / 62
QUILT Napa Valley 18 / 69
THE PRISONER Napa Valley 89
JORDAN Alexander Valley 98
STAG'S LEAP ARTEMIS Napa Valley 125
CAYMUS Napa Valley 150
NICKEL & NICKEL SINGLE VINEYARD SERIES Napa Valley 175
OVERTURE BY OPUS ONE Napa Valley 200