



REDSTONE®

AMERICAN GRILL

GENERAL MANAGER: *Latasha Smith*
EXECUTIVE CHEF: *Clearn Heading*

SHARED PLATES

BREAKING BREAD (V)

with Garlic Butter, Fig Spread & Basil Pesto 13

BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19

CHEESESTEAK EGG ROLLS

Shaved Ribeye, Roasted Red Pepper, Onion, Mozzarella, with Sriracha Ketchup & Gouda Cheese Sauce 18

CHICKEN WINGS (G)

Grilled or Fried, Choice of Buffalo, Ranch Rub or Barbecue 18

HONEY CIDER BACON BRUSSELS SPROUTS

Applewood Smoked Bacon, Pure Honey, Sriracha Aioli 17

JERK CHICKEN FONDUE

Marinated Jerk Chicken Breast, Pepper Mix, Smoked Gouda Cheese, Grapes, Sourdough Croutons, Granny Smith Apples, Broccoli 19
add filet* 13 | add crispy cauliflower 6

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

WOOD FIRED FLATBREADS

MARGHERITA (V)

Basil Pesto, Tomato, Fresh Mozzarella, Balsamic Glaze, Fresh Basil 15

ORIGINAL (V)

Basil Pesto, Oven-Dried Tomatoes, Mozzarella, Fresh Basil 14

FIG & PROSCIUTTO

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

ROASTED PEPPER & SAUSAGE

Basil Pesto, Oven-Dried Tomatoes, Spicy Italian Sausage, Roasted Peppers, Pepper Jack, Red Pepper Flakes, Fresh Basil 17

SALADS

CHICKEN CHOPPED

Rotisserie Chicken, Cornbread Croutons, Grape Tomato, Sweet Corn, Applewood Smoked Bacon, Golden Raisins, Honey-Lime Vinaigrette 18

STEAK COBB* (G)

Filet Mignon, Applewood Smoked Bacon, Hard-Boiled Egg, Sweet Corn, Red Onion, Grape Tomato, Crumbled Blue Cheese, Smoked Onion Ranch 24

ORIGINAL THAI CHICKEN (G)

Sliced Chicken Breast, Mixed Greens, Carrots, Jicama, Crispy Tortilla Strips, Spicy Peanut Sauce, Cilantro, Honey-Lime Vinaigrette 17

HOUSE (G,V)

Grape Tomato, Carrot, Cucumber, Red Onion, Parmesan, Balsamic Vinaigrette
entree 14 starter 10

CAESAR

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

SOUPS

CHICKEN NOODLE 9

FRENCH ONION 11

SHRIMP & CORN CHOWDER 12

SIDES

IDAHO BAKED POTATO (G,V) 7

GARLIC MASHED (G,V) 7

FRENCH FRIES (V) 7

OLD BAY FRENCH FRIES (V) 7

GRILLED ASPARAGUS (G,V) 11

SEASONAL VEGETABLE (G,V) 11

MAC & CHEESE (V) 11

GARLIC MUSHROOMS (G,V) 9

STEAKS

Naturally Raised, Hand Selected, Premium Steaks Sourced from Purely Meats

8oz SIGNATURE FILET*(G)

Center Cut Tenderloin, Choice of Potato, Seasonal Vegetable 51

14oz NY STRIP*(G)

Hand Cut, Choice of Potato, Seasonal Vegetable 52

16oz BONE-IN RIBEYE*(G)

Saw Cut, Choice of Potato, Seasonal Vegetable 56

STEAK ENCHANCEMENTS

\$4 Each | Horseradish Crust | Blue Cheese Crust | Béarnaise Sauce

SIGNATURES

ROTISSERIE CHICKEN

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

BBQ BABY BACK RIBS

Center Cut, Wood Fired, French Fries, Coleslaw *half rack* 26

BRAISED BEEF SHORT RIB

Garlic Mashed Potatoes, Asparagus, Blistered Tomatoes, Braising Jus 36

MARSALA MEATLOAF

Scalloped Potatoes, Microgreens, Prosciutto Wrapped Asparagus 27

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 filet* 13 | add crispy cauliflower 6

SEAFOOD

SIMPLE GRILLED FISH (G)

Seasonal Vegetable, Basmati Rice & Pineapple Salsa. Lemon Garlic Oil or Cajun Spiced

SALMON 34 SEA BASS 41 HADDOCK 34

CEDAR PLANK SALMON (G)

Roasted Yukon Gold Potatoes, Asparagus, Lemon Garlic Aioli 37

SHRIMP SCAMPI

Crispy Shrimp, Linguine, Creamy Garlic Butter, Diced Tomato, Chili Flakes, Parmesan, Fresh Basil 28

CRAB CAKES

Tomato Corn Salad, Sriracha Aioli, Old Bay Fries 42

PAN SEARED CHILEAN SEA BASS

Brandy-Garlic Crust, Stir Fried Vegetables, Basmati Rice, Asian Sesame Vinaigrette 44

PARMESAN CRUSTED HADDOCK

Garlic Mashed Potatoes, Asparagus, Lemon Capér Beurre Blanc 36

BURGERS & SANDWICHES

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

REDSTONE BURGER*

Certified Angus Beef, Tillamook Cheddar, Applewood Smoked Bacon, Barbecue Sauce 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 18.50
Nashville Hot, Buffalo Sauce or Hot Honey

REDSTONE RIBEYE*

Shaved Ribeye, Horseradish Sauce, Swiss Cheese, Crispy Onion Strings, French Onion Jus, Toasted Hoagie 21

SOCIALIZE WITH US



**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 15 (split) / 50 (bottle)
LA MARCA Prosecco Rosé, Italy 15 (split) / 50 (bottle)
STEORRA Brut, Russian River Valley 48
BOUVET Brut Rosé Excellence, France 49
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

CANYON ROAD Moscato, California 12 / 46
THE SEEKER Riesling, Mosel-Germany 13 / 50
AVELEDA Vinho Verde, Portugal 39
VILLA M BIANCO Moscato, Italy 54

SAUVIGNON BLANC

MURPHY-GOODE North Coast 12 / 46
STARBOROUGH New Zealand 13 / 50
DECOY by DUCKHORN California 65
CHATEAU DE SANCERRE Sancerre-France 79

PINOT GRIGIO

BENVOLIO Italy 12 / 46
ACROBAT Oregon 46
MASA CANALI Italy 50

CHARDONNAY

THOUSAND LAKES Sta. Rita Hills 13 / 50
LA CREMA Monterey 15 / 58
SONOMA-CUTRER Sonoma Coast 62
HARTFORD COURT FOUR HEARTS Russian River Valley 79
ROMBAUER Carneros 92

Cocktails

SIGNATURE DOLI

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

Redstone's Original Doli | Strawberry Doli | Seasonal Doli

TITO'S LEMON-AID

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

ROSÉ SANGRIA

Bacardi Rum, Rosé Wine, Sprite, Strawberry Purée,
Fresh Orange, Lime & Blueberries 14

SO LONG LONDON-TINI

Hendrick's Gin, St. Germain Elderflower Liqueur,
Lemon, House-Brewed Iced Tea, Earl Grey Simple Syrup 16.50

TEQUILA BLUSH

Milagro Reposado Tequila, Cointreau, Strawberry Purée,
Simple Syrup, Lemon, Sugar Rim 16

TIJUANA PAINKILLER

Del Maguey Vida Mezcal, Pineapple & Orange Juice,
Coconut Cream, Nutmeg 15.50

GEORGIA MULE

Old Forester Bourbon, White Peach, Ginger Beer, Fresh Lime 15

BLACK MANHATTAN

Woodford Bourbon, Amaro Montenegro, Orange
& Angostura Bitters 17

PINOT NOIR

THOUSAND LAKES Carneros 15 / 58
MIGRATION by DUCKHORN Sonoma Coast 19 / 72
PROVERB California 46
LA CREMA Monterey 58
ELOUAN Oregon 65
NICOLAS-JAY Willamette Valley-Oregon 98

NEW WORLD REDS

APOTHIC RED Malbec, California 11 / 42
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46
ST. FRANCIS Old Vines Zinfandel, Sonoma 46
PESSIMIST by DAOU Petite Sirah/Syrah Blend, Paso Robles 65
ORIN SWIFT ABSTRACT Grenache-Petit Sirah-Syrah, California 89

OLD WORLD REDS

VILLA M ROSSO Brachetto, Italy 14 / 54
BARON DE LEY RESERVA Tempranillo, Rioja-Spain 14 / 54
CHÂTEAU LA NERTHE Côtes Du Rhône-France 54
ARGIANO N.C. Super Tuscan, Italy 58
SILVIO NARDI Brunello di Montalcino-Italy 98

MERLOT

PROVERB California 12 / 46
DECOY by DUCKHORN California 62

CABERNET SAUVIGNON

CARMEL ROAD California 12 / 46
STAG'S LEAP HANDS OF TIME Napa Valley 20 / 76
DAOU Paso Robles 69
SILVERADO ESTATE Napa Valley 89
QUILT Napa Valley 98
JORDAN Alexander Valley 125
LA JOTA Howell Mountain-Napa Valley 140
CAYMUS Napa Valley 165
CADE by PLUMPJACK Howell Mountain-Napa Valley 195

Mocktails

(All Non-Alcoholic)

BRAZILIAN LIMEADE

Lemonade, Coconut Cream, Fresh Lime 7

SPRING SUNRISE LEMONADE

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

PEACHY KEEN

House-Brewed Ice Tea, Honey Simple Syrup, Peach Purée 8

Coffee

We Proudly Serve La Colombe Coffee

CARAJILLO

Diplomatico Rum, Licor 43 Original Liqueur, Espresso,
Chocolate Covered Orange Wheel 16

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

**Happy Hour
is Back!**

Monday-Friday 3pm - 6pm

Available at the Bar Only

