

Dinner



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: *Alyssa Osovskiy*
EXECUTIVE CHEF: *Alberto Fierro*

SHARED PLATES

BREAKING BREAD (V)

with Garlic Butter, Fig Spread & Basil Pesto 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 Rub or Barbecue 18

SEARED AHI TUNA*(G)

Asian Vinaigrette, Cabbage Slaw, Tamari Sauce, Pickled Ginger, Wasabi 22

SPINACH ARTICHOKE DIP (V)

Fresh Diced Tomatoes, Grana Padano Parmesan, Tortilla Chips & Salsa 16

HONEY CIDER BACON BRUSSELS SPROUTS

Applewood Smoked Bacon, Pure Honey, Sriracha Aioli 17

JERK CHICKEN FONDUE

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

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

WEDGE (G)

Crumbled Blue Cheese, Tomato, Applewood Smoked Bacon, Scallions, Blue Cheese Dressing 13 add filet* 13

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

SOUPS

CHICKEN NOODLE 9

FRENCH ONION 11

SHRIMP & CORN CHOWDER 12

SOCIALIZE WITH US



STEAKS

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

8oz SIGNATURE FILET*(G)

Center Cut Tenderloin, Choice of Potato, Seasonal Vegetable 50

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

14oz PRIME RIB*(G)

Seasoned & Slow Roasted, Choice of Potato, Seasonal Vegetable, Served with Au Jus & Horseradish Sauce 43

STEAK ENHANCEMENTS

\$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

FIESTA CHICKEN PASTA

Grilled Chicken Breast, Chipotle Cream Sauce, Peppers & Onions, Tomatillos, Fettuccine, Queso Fresco, Cilantro 22

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 WALLEYE 34

CEDAR PLANK SALMON (G)

Roasted Yukon Gold Potatoes, Asparagus, Lemon Garlic Aioli 37

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 WALLEYE

Garlic Mashed Potatoes, Asparagus, Lemon Caper Beurre Blanc 36

BURGERS & 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, 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
Nashville Hot, Buffalo Sauce or Hot Honey

SIDES

IDAHO BAKED POTATO (G,V) 7

FRENCH FRIES (V) 7

GARLIC MASHED (G,V) 7

MAC & CHEESE (V) 11

GRILLED ASPARAGUS (G,V) 11

SEASONAL VEGETABLE (G,V) 11

CAMPFIRE BEANS (G) 7

GARLIC MUSHROOMS (G,V) 9

**Indicates Food Items That are Cooked to Order or Served Rare. 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-GOODE 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

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

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 Chateaufeuf 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-GOODE 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

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

