

Dinner



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: *Nicole Gullo*
EXECUTIVE CHEF: *Jose Morales*

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 HADDOCK 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 HADDOCK

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 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 15 / 58
DOMAINE CHANDON Brut, California 18 (split)
LA MARCA Prosecco, Italy 14 (split)
LA MARCA LUMINORE Prosecco, Italy 48
LA MARCA Prosecco Rosé, Italy 48
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

HOGUE Riesling, Columbia Valley - Washington 12 / 46
CANYON ROAD Moscato, California 31
PENNER-ASH Viognier, Oregon 49
DR. KONSTANTIN FRANK Gewürztraminer, Finger Lakes 49

SAUVIGNON BLANC

PROVERB California 12 / 46
ARONA Marlborough-New Zealand 14 / 54
JACQUES DUMONT Loire-France 58
DUCKHORN North Coast 69

PINOT GRIGIO

BENVOLIO Italy 12 / 46
ACROBAT by KING ESTATE Oregon 14 / 54
TENUTA LUISA Friuli-Italy 58

CHARDONNAY

PROVERB California 12 / 46
THOUSAND LAKES Sta. Rita Hills 14 / 54
CHALK HILL Russian River Valley 16 / 62
BREWER-CLIFTON Sta. Rita Hills 69
ROMBAUER Carneros 98

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

PROVERB California 12 / 46
THOUSAND LAKES Carneros 15 / 58
ERATH RESPLENDENT Oregon 16 / 62
MIGRATION by DUCKHORN Sonoma Coast 72
BELLE GLOS BALADE Santa Rita Hills 79
BERGSTRÖM CUMBERLAND RESERVE Willamette Valley, Oregon 98
EN ROUTE BY FAR NIENTE Russian River Valley 135

NEW WORLD REDS

MURPHY-GOODE Red Blend, California 12 / 46
ALTA VISTA VIVE Malbec, Mendoza-Argentina 13 / 50
QUILT FABRIC OF THE LAND Red Blend, Napa Valley 18 / 69
RED SCHOONER by CAYMUS Malbec, Argentina/Napa 89
ORIN SWIFT MACHETE Petite Sirah Blend, California 98

OLD WORLD REDS

RIPORTA Zinfandel, Italy 13 / 50
VINA BUJANDA CRIANZA Tempranillo, Rioja-Spain 14 / 54
POGGIO LANDI Brunello di Montalcino-Italy 120
CHÂTEAU de NALYS Châteauneuf-du-Pape-France 145

MERLOT

PROVERB California 12 / 46
DECOY by DUCKHORN California 15 / 58
DUCKHORN Napa Valley 89

CABERNET SAUVIGNON

PROVERB California 12 / 46
SILVER PALM North Coast 14 / 54
DAOU Paso Robles 16 / 62
TWENTY ROWS RESERVE Napa Valley 18 / 69
LANCASTER ESTATE WINEMAKER'S CUVÉE Alexander Valley 79
JUSTIN Paso Robles 79
BERINGER KNIGHTS VALLEY Sonoma 89
HALL CELLAR SELECTION Napa Valley 125
JORDAN Alexander Valley 145
CAYMUS 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

Cappuccino - Latte 6

Mocha Latte 6.50

Salted Caramel Latte 7

Espresso 3.50

Double Espresso 5.50

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 3:15pm - 6pm

Available at the Bar Only

