

Lunch



REDSTONE
AMERICAN GRILL

GENERAL MANAGER: *Tessa Watts*
EXECUTIVE CHEF: *Sean Gardiner*

SHARED PLATES

BREAKING BREAD (V)

with Garlic Butter, Fig Spread & Pesto 13

BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19

CRISPY SHRIMP & CALAMARI

Parmesan Gremolata & Marinara 19

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

CRISPY GREEN BEANS (V)

Parmesan Gremolata, Lemon Garlic Aioli 14

HONEY CIDER BACON BRUSSELS SPROUTS

Applewood Smoked Bacon, Pure Honey, Sriracha Aioli 17

BANG BANG CAULIFLOWER (V)

Firecracker Batter, Crispy Fried, Sriracha, Chipotle Ranch 16

JERK CHICKEN FONDUE

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

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, Roasted Peppers, Pepper Jack & Grana Padano Parmesan, 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

ORIGINAL THAI CHICKEN (G)

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

TUNA POKE BOWL*

Avocado, Edamame, Radish, Cucumber, Bean Sprouts, Carrots, Cilantro, Basmati Rice, Szechuan Dressing 21

STEAK COBB* (G)

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

BEET & GOAT CHEESE (G,V)

Roasted Red & Yellow Beets, Baby Arugula, Roasted Almonds, Goat Cheese, Orange Cumin Glaze, Honey-Lime Vinaigrette 15

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

SIGNATURES

ROTISSERIE CHICKEN

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

BBQ BABY BACK RIBS

Center Cut, Wood Fired and Served with French Fries & Coleslaw
half rack 26

LEMON GARLIC SALMON (G)

Lemon Garlic Oil, Seasonal Vegetable, Basmati Rice 26

FIESTA CHICKEN PASTA

Grilled Chicken Breast, Chipotle Cream Sauce, Peppers & Onions, Roasted 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

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

ORIGINAL BURGER*

Certified Angus Beef, Mustard & Mayonnaise, Lettuce, Tomato, Pickles 17

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

SIGNATURE PRIME DIP

Horseradish Sauce, Swiss Cheese, Crispy Onion Strings, French Onion Au Jus 25

ROTISSERIE CHICKEN

Monterey Jack, Smoked Tomato Aioli, Pickles, Spinach & Lemon Garlic Oil, Toasted Hoagie, Chicken Au Jus 17

SIDES

FRENCH FRIES (V) 7

GARLIC MASHED (G,V) 7

GRILLED ASPARAGUS (G,V) 11

SEASONAL VEGETABLE (G,V) 11

CAMPFIRE BEANS (G) 7

GARLIC MUSHROOMS (G,V) 9

MAC & CHEESE (V) 11

SOUPS

CHICKEN NOODLE 9

FRENCH ONION 11

SHRIMP & CORN CHOWDER 12

Mother's Day
Brunch Buffet
SUNDAY, MAY 12
9AM - 3PM
Adults \$55.95 | Kids 6-12 \$22.95
Kids 5 & Under No Charge

*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)
DOMAINE CHANDON Brut, California 16 (split)
BOUVET Brut Rosé Excellence, France 42
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

CANYON ROAD Moscato, California 11 / 42
THE SEEKER Riesling, Mosel-Germany 12 / 46
AVELEDA Vinho Verde, Portugal 31
CONDES DE ALBAREI Albarino, Rias Baixas-Spain 35
DR. KONSTANTIN FRANK Gewurztraminer, Finger Lakes 39

SAUVIGNON BLANC

MURPHY-GOODE North Coast 12 / 46
WHITEHAVEN New Zealand 14 / 54
JACQUES DUMONT Loire-France 15 / 58
DECOY by DUCKHORN California 54
LOVEBLOCK New Zealand 62

PINOT GRIGIO

BENVOLIO Italy 12 / 46
JERMANN Italy 15 / 58
ACROBAT by KING ESTATE Oregon 50

CHARDONNAY

CHATEAU SOUVERAIN California 12 / 46
THOUSAND LAKES Sta. Rita Hills 13 / 50
LA CREMA Monterey 15 / 58
SONOMA-CUTRER Sonoma Coast 62
ROMBAUER Carneros 79
CAKEBREAD CELLARS Napa Valley 84
PAUL HOBBS Russian River Valley 95

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
STOLLER FAMILY ESTATE Willamette Valley-Oregon 16 / 62
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 50
MIGRATION by DUCKHORN Sonoma Coast 72
CROSSBARN by PAUL HOBBS Sonoma Coast 79
BELLE GLOS BALADE Santa Rita Hills 98

NEW WORLD REDS

ALTA VISTA ESTATE Malbec, Argentina 14 / 54
QUILT FABRIC OF THE LAND Red Blend, Napa Valley 18 / 69
PESSIMIST by DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 50
ST. FRANCIS Old Vines Zinfandel, Sonoma 58
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 98

OLD WORLD REDS

ARGIANO N/C Super Tuscan-Italy 14 / 54
FINCA MUSEUM RESERVA Tempranillo, Rioja-Spain 46
CHÂTEAU LA NERTHE Côtes Du Rhône-France 54
TENUTA DI ARCENO Chianti Classico-Italy 54
TELEGRAPH TELEGRAMME Chateauneuf du Pape-France 98
SILVIO NARDI Brunello di Montalcino, Italy 125

MERLOT

CHATEAU SOUVERAIN California 12 / 46
DECOY by DUCKHORN California 15 / 58
MERRYVALE Napa Valley 89

CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 12 / 46
SILVER PALM North Coast 14 / 54
DAOU Paso Robles 16 / 62
STAG'S LEAP HANDS OF TIME Napa Valley 19 / 72
QUILT Napa Valley 75
SILVERADO ESTATE Napa Valley 89
SEQUOIA GROVE Napa Valley 98
JORDAN Alexander Valley 125
CAYMUS Napa Valley 175
OVERTURE by OPUS ONE Napa Valley 225

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 3pm - 6pm

Available at the Bar Only



**An automatic 20% gratuity will be added to all parties of 6 or more*