

Dinner



REDSTONE[®]
AMERICAN GRILL

GENERAL MANAGER: *Alyssa Osowsky*
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

CHICKEN SATAY

Marinated Chicken Tenders, Asian Slaw & Sweet Chili Sauce, Cilantro, Roasted Peanuts, Peanut Sauce 13

SPINACH ARTICHOKE DIP

with Salsa, Sour Cream & Warm Tortilla Chips 16

HONEY CIDER BACON BRUSSELS SPROUTS

Applewood Smoked Bacon, Pure Honey, Sriracha Aioli 17

HOT & CRISPY VEGETABLES (V)

Firecracker Battered Cauliflower & Crispy Green Beans, Sriracha & Sriracha Aioli, Toasted Sesame Seeds, Chipotle Ranch 16

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

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

ROTISSERIE CHICKEN

Pulled Rotisserie Chicken, Garlic Mushrooms, Basil Pesto, Truffle Oil, Oven-Dried Tomatoes, Mozzarella, Fresh Basil 17

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, Spicy Walnuts, Balsamic Vinaigrette
entree 14 starter 10

CAESAR

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

SOUPS

CHICKEN TORTILLA 10

FRENCH ONION 11

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

BBQ MEATLOAF

Garlic Mashed Potatoes, Fried Onion Strings, Haricots Verts & Roasted Corn 26

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)

Summer Ratatouille, Basmati Rice & Tomato Corn Salad | 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

SHRIMP SCAMPI

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

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

TRUFFLE FRIES (V) 8

GARLIC MASHED (G,V) 7

MAC & CHEESE (V) 11

GRILLED ASPARAGUS (G,V) 11

SEASONAL VEGETABLE (G,V) 11

CRISPY GREEN BEANS (V) 7

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