

SHARED PLATES

BREAKING BREAD (V)

with Garlic Butter, Fig Spread, & EVOO with Balsamic 13.95

BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19.95

CRISPY SHRIMP & CALAMARI

Parmesan Gremolata & Marinara 18.95

CHICKEN WINGS (G)

Grilled or Fried, Choice of Buffalo, Ranch Rub or Barbecue 18.95

SPINACH ARTICHOKE DIP

with Salsa, Sour Cream & Warm Tortilla Chips 17.95

BANG BANG CAULIFLOWER (V)

Firecracker Batter, Crispy Fried, Sriracha, Chipotle Ranch 17.95

HONEY CIDER BACON BRUSSELS SPROUTS

Applewood Smoked Bacon, Pure Honey, Sriracha Aioli 17.95

REDSTONE'S LODGE CORNBREAD (V)

Cast Iron Skillet Baked, House-Made Maple Butter skillet 19.95 | wedge 6.95

SEARED AHI TUNA*(G)

Asian Vinaigrette, Cabbage Slaw, Tamari Sauce, Pickled Ginger, Wasabi 22.95

CHEESESTEAK EGG ROLLS

Prime Rib, Roasted Red Pepper, Onion, Mozzarella 19.95

JERK CHICKEN FONDUE

Marinated Jerk Chicken Breast, Pepper Mix, Smoked Gouda, Sourdough Croutons, Grapes, Broccoli, Granny Smith Apples 19.95
add: filet* 14.95 | crispy cauliflower 6.95

MARGHERITA FLATBREAD (V)

Basil Pesto, Tomato, Fresh Mozzarella, Balsamic Glaze, Fresh Basil 15.95

ROTISSERIE CHICKEN FLATBREAD

Pulled Rotisserie Chicken, Garlic Mushrooms, Basil Pesto, Truffle Oil, Oven-Dried Tomatoes, Mozzarella, Fresh Basil 17.95

FIG & PROSCIUTTO FLATBREAD

Grilled Onions, Asparagus, Fig Jam, Mozzarella, Goat Cheese, Balsamic Glaze 16.95

SOUPS & SALADS

LOBSTER BISQUE 13.95 FRENCH ONION 12.95 REDSTONE CHICKEN SOUP 11.95

CHICKEN CHOPPED

Rotisserie Chicken, Cornbread Croutons, Grape Tomato, Sweet Corn, Applewood Smoked Bacon, Golden Raisins, Honey-Lime Vinaigrette 18.95

STEAK COBB*(G)

Filet Mignon, Applewood Smoked Bacon, Egg, Sweet Corn, Red Onion, Grape Tomato, Crumbled Blue Cheese, Smoked Onion Ranch 25.95

ORIGINAL THAI CHICKEN (G)

Sliced Chicken Breast, Romaine, Carrots, Jicama, Cilantro, Tortilla Strips, Spicy Peanut Sauce, Honey-Lime Vinaigrette 17.95

HOUSE (G)

Tomato, Carrot, Cucumber, Red Onion, Parmesan, Spicy Walnuts, Balsamic Vinaigrette entree 14.95 starter 9.95

CAESAR

Garlic Sourdough Croutons, Parmesan entree 14.95 starter 9.95

add: salmon 16.95 | 3 shrimp 14.95 | tuna* 14.95 | filet* 14.95 | rotisserie chicken 6.95

STEAKS & SIGNATURES

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

SIGNATURE FILET*(G)

8oz Center Cut Tenderloin, Potato Choice, Seasonal Vegetable 53.95

NY STRIP*(G)

14oz Hand Cut, Potato Choice, Seasonal Vegetable 52.95

CAJUN RIBEYE*(G)

14oz Hand Cut, Balsamic Grilled Onions, Garlic Mashed 51.95

PRIME RIB*(G)

14oz Au Jus & Horseradish, Potato Choice, Seasonal Vegetable 45.95

add to your steak: 4.95 each | horseradish crust | blue cheese crust | béarnaise sauce

ROTISSERIE CHICKEN

Classic Style or Barbecue Basted, Garlic Mashed Potatoes, Asparagus 25.95

BBQ BABY BACK RIBS

Half Rack, Center Cut, Wood Fired, French Fries, Coleslaw 26.95

BRAISED BEEF SHORT RIB

Garlic Mashed Potatoes, Asparagus, Blistered Tomatoes, Braising Jus 38.95

SPICY THAI NOODLES (V)

Rice Noodles, Thai Chili & Red Pepper, Baby Bok Choy, Broccoli, Shiitake Mushrooms, Sesame Seeds, Fresh Basil 23.95
add rotisserie chicken 6.95 | add filet* 14.95 | add crispy cauliflower 6.95

CHICKEN PESTO BELLAGIO

Breaded Chicken Breast, Linguine, Pesto & Garlic Butter Sauce, Sliced Prosciutto & Arugula 26

SEAFOOD

SIMPLE GRILLED FISH (G)

Seasonal Vegetable, Basmati Rice, Lemon Garlic Oil or Cajun Spiced SALMON 34.95 SEA BASS 42.95 WALLEYE 34.95

CEDAR PLANK SALMON (G)

Roasted Yukon Gold Potatoes, Asparagus, Lemon Garlic Aioli 37.95

PARMESAN CRUSTED WALLEYE

Garlic Mashed Potatoes, Asparagus, Lemon Caper Beurre Blanc 36.95

SHRIMP SCAMPI

Jumbo Crispy Shrimp, Linguine, Creamy Garlic Butter, Tomato, Chili Flakes, Parmesan, Fresh Basil 28.95

PAN SEARED SEA BASS

Brandy-Garlic Crust, Stir Fried Vegetables, Basmati Rice, Asian Sesame Vinaigrette 45.95

CRAB CAKES

Tomato Corn Salad, Sriracha Aioli, Old Bay Fries 42.95

SANDWICHES

Sandwiches Include Choice of French Fries, Garlic Mashed Potatoes, Coleslaw, or Substitute Mac & Cheese \$4.95 | Gluten Free Bun Available

REDSTONE BURGER*

Half Pound, Certified Angus Beef, Tillamook Cheddar, Applewood Smoked Bacon, Barbecue Sauce 20.95

GENERAL TSO TURKEY BURGER

Sweet & Spicy General Tso Sauce, Broccoli Slaw, Grilled Red Onion 18.95

BUTTERMILK FRIED CHICKEN

Crispy Chicken, Pickles, Sweet Coleslaw, Brioche Bun 18.95
Nashville Hot, Buffalo Sauce or Hot Honey

SIDES

IDAHO BAKED POTATO (G,V) 7.95

FRENCH FRIES (V) 7.95

TRUFFLE FRIES (V) 8.95

GARLIC MASHED (G,V) 7.95

MAC & CHEESE 11.95

GRILLED ASPARAGUS (G,V) 11.95

SEASONAL VEGETABLE (G,V) 11.95

CREAMED CORN (G,V) 9.95

ROSÉ & SPARKLING

BELLE GLOS OEIL DE PEDRIX Rosé, Sonoma 13 / 50
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
THE SEEKER Riesling, Mosel-Germany 12 / 46
KLINKER BRICK Grenache Blanc, California 42
LEFT COAST White Pinot Noir, Willamette Valley-Oregon 58

SAUVIGNON BLANC

MURPHY-GOODE North Coast 12 / 46
THOUSAND LAKES Marlborough-New Zealand 13 / 50
JACQUES DUMONT Loire-France 13 / 50
DECOY by DUCKHORN California 50

PINOT GRIGIO

BENVOLIO Italy 12 / 46
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 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

DREAMING OF A WHITE COSMO

Vodka, St-Germain Elderflower Liqueur, Cointreau,
Simple Syrup, White Cranberry & Fresh Lime 16

GIN-BERRY MULE

Hendrick's Gin, White Cranberry Juice, Ginger Beer,
Fresh Lime & Cranberries 15

TENNESSEE ORCHARD MULE

Jack Daniel's Whiskey, Apple Cider, Ginger Beer,
Spice Syrup, Fresh Lime 14

CIDER SANGRIA

Captain Morgan Spiced Rum, Moscato, Apple Cider,
Winter Spice Syrup, Ginger Ale 14

WINTER CHILL MARGARITA

Del Maguey Vida Mezcal, Cointreau, Sweet & Sour,
Coconut Cream, Blood Orange & Pomegranate,
White Cranberry Juice 17

SMOKED ALMOND

Del Maguey Vida Mezcal Tequila, Disaronno Amaretto,
RumHaven Coconut Rum, Angostura Bitters 16

SPRESSI-TINI

Milagro Reposado Tequila, Cointreau, Winter Spice Syrup,
Espresso 17

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 72
BELLE GLOS BALADE Santa Rita Hills 84
DOMAINE SERENE YAMHILL CUVÉE Willamette Valley-Oregon 98

NEW WORLD REDS

APOTHIC RED Red Blend, California 10 / 39
ALTA VISTA ESTATE Malbec, Argentina 13 / 50
PESSIMIST by DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles 14 / 54
EARTHQUAKE Zinfandel, Lodi 50
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 11 / 42
LOCATIONS E-7 by DAVE PHINNEY Garnacha/Tempranillo Blend, Spain 46
ARGIANO N/C Super Tuscan-Italy 50
LES CADRANS DE LASSÈGUE Saint-Emilion Grand Cru, Bordeaux 62
TELEGRAPH TELEGRAMME Chateauneuf du Pape-France 89

MERLOT

CHATEAU SOUVERAIN California 12 / 46
DECOY by DUCKHORN California 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 165
NICKEL & NICKEL SINGLE VINEYARD SERIES Napa Valley 195

Mocktails

(All Non-Alcoholic)

BRAZILIAN LIMEADE

House-Made Lemonade, Coconut Cream, Fresh Lime 7

WINTER SOLSTICE LEMONADE

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

SPICED APPLE FIZZ

Apple Cider, Winter Spice Syrup, Ginger Ale 7

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

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