

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

FLEUR DE MER *Rosé, Provence-France* 14 / 54
CUVEE JEAN-LOUIS *Blanc de Blancs, France* 14 (split)
LA MARCA *Prosecco, Italy* 14 (split) / 48 (bottle)
LA MARCA *Prosecco Rosé, Italy* 14 (split) / 48 (bottle)
LOUIS ROEDERER COLLECTION *244 Brut, France* 120

OTHER WHITES

MIRASSOU *Moscato, California* 11 / 42
THE SEEKER *Riesling, Mosel-Germany* 12 / 46
BURGANS *Albarino, Rias Baixas-Spain* 39
CONUNDRUM *White Blend, California* 42

SAUVIGNON BLANC

MURPHY-GOODE *North Coast* 12 / 46
THOUSAND LAKES *Marlborough-New Zealand* 13 / 50
DECOY *by DUCKHORN California* 46
JACQUES DUMONT *Sancerre-France* 69

PINOT GRIGIO

BENVOLIO *Italy* 12 / 46
JERMANN *Fruili-Venezia Giulia-Italy* 14 / 54
VAN DUZER ESTATE *Willamette Valley - Oregon* 46
MASO CANALI *Italy* 50

CHARDONNAY

CHATEAU SOUVERAIN *Central Coast* 11 / 42
THOUSAND LAKES *Sta. Rita Hills* 13 / 50
LA CREMA *Sonoma Coast* 15 / 58
MER SOLEIL RESERVE *Santa Lucia Highlands* 50
SONOMA-CUTRER *Sonoma Coast* 58
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

ESPRESSO 43 MARTINI

Tito's Handmade Vodka, Licor 43 Liqueur, Espresso 15

BLUEBERRY LEMON DROP

Citron Vodka, Cointreau, Blueberry Puree, Fresh Lemon Juice,
Simple Syrup, Sugar Rim 15

ROSÉ SANGRIA

Bacardi Rum, Rosé Wine, Strawberry Purée, Fresh Lime,
Sprite, Orange & Blueberries 14

APEROL MARTINI

Tanqueray Gin, Aperol, Dry Vermouth, Fresh Lemon &
Orange Juice 15

COCONUT DREAM MARGARITA

Tequila Blanco, Mezcal, Cointreau, Coconut Cream,
Honey Simple Syrup, Fresh Lime Juice 16

GEORGIA MULE

Old Forester Bourbon, White Peach, Fresh Lime Juice,
Ginger Beer 15

GOLD RUSH

Old Forester Bourbon, Honey Simple Syrup,
Fresh Lemon Juice 14

BLACK MANHATTAN

Woodford Bourbon, Amaro Montenegro, Orange
& Angostura Bitters 17

PINOT NOIR

PROPHECY *California* 12 / 46
THOUSAND LAKES *Carneros* 15 / 58
FOUR GRACES *Willamette Valley-Oregon* 17 / 65
MEIOMI *California Coast* 54
RESONANCE *Willamette Valley-Oregon* 79
EN ROUTE BY FAR NIENTE *Russian River Valley* 98

NEW WORLD REDS

MURPHY-GOODE *Red Blend, California* 11 / 42
ALTA VISTA ESTATE *Malbec, Argentina* 13 / 50
QUILT FABRIC OF THE LAND *Red Blend, Napa Valley* 18 / 69
ST. FRANCIS *Old Vines Zinfandel, Sonoma* 46
RED SCHOONER *by CAYMUS Malbec, Argentina/Napa* 69
ORIN SWIFT *8 YEARS IN THE DESERT Zinfandel Blend, California* 89

OLD WORLD REDS

ARGIANO N/C *Super Tuscan-Italy* 14 / 54
CHÂTEAU LA NERTHE *Cotes Du Rhône-France* 46
BARON DE LEY RESERVA *Tempranillo, Spain* 46
SILVIO NARDI *Brunello di Montalcino-Italy* 98

MERLOT

CHATEAU SOUVERAIN *California* 12 / 46
DECOY *by DUCKHORN California* 14 / 54
EMMOLO *by CAYMUS Napa Valley* 69

CABERNET SAUVIGNON

CHATEAU SOUVERAIN *California* 12 / 46
SILVER PALM *North Coast* 14 / 54
POSTMARK *by DUCKHORN Paso Robles* 16 / 62
DAOU *Pasa Robles* 62
QUILT *Napa Valley* 75
FAUST *Napa Valley* 98
JORDAN *Alexander Valley* 120
CAYMUS *Napa Valley* 160
OVERTURE BY OPUS ONE *Napa Valley* 195

Mocktails

(All Non-Alcoholic)

BRAZILIAN LIMEADE

House-Made Lemonade, Coconut Cream, Fresh Lime 7

SPRING SUNRISE LEMONADE

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

BLUEBERRY BLISS

Blueberry Puree, Fresh Lemon Juice, Honey Simple Syrup, Sprite,
Angostura Bitters 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