

ALL-DAY MENU

Starters

FAVORITES

The Redstone Gouda Fondue
jerk chicken, sourdough croutons,
fruit & veggies, crispy cauliflower 20

Redstone Cornbread [V]
skillet baked & served with house
maple butter | wedge 7 20

Buffalo Jumbo Shrimp
smothered in buffalo sauce,
on bed of blue cheese dressing 19

Breaking Bread [V]
creamy garlic butter, fig spread, &
olive oil with balsamic 13

Spicy Fried Calamari **NEW**
garlic butter, lettuce, spicy
pepper, chipotle aioli 19

Chicken Wings [G]
available grilled or fried, dressed
in buffalo, ranch rub or barbeque 19

Crab Dip **NEW**
grana padano, cucumber,
garlic butter woodfired flatbread 18

Bang Bang Cauliflower [V]
firecracker batter, crispy fried,
sriracha, chipotle ranch 17

Cheesesteak Egg Rolls
bistro steak, roasted red pepper,
fresh onion & mozzarella 20

Bacon Brussels Sprouts
applewood smoked bacon,
pure honey & sriracha aioli 17

Margherita Flatbread [V]
pesto, tomato, mozzarella,
balsamic glaze & fresh basil 16

Chicken Flatbread
garlic mushrooms, basil pesto,
truffle oil, tomatoes, mozzarella 18

Fig & Prosciutto Flatbread
onions, asparagus, mozzarella,
fig jam, goat cheese & balsamic 18

Salads

Rotisserie Chicken Chopped
cornbread croutons, tomato,
corn, bacon, raisins & vinaigrette 19

Southwest Grilled Chicken **NEW**
tomato, corn, avocado, black beans,
chipotle ranch, tortilla strips 18

Filet Mignon Cobb* [G]
bacon, egg, blue cheese crumble,
corn, tomato, smoked onion ranch 26

Redstone House [G]
tomato, carrot, cucumber, onion,
parmesan, walnuts, balsamic
starter size [9] 14

Classic Caesar
garlic sourdough croutons,
romaine & fresh parmesan
starter size [9] 15

+ chicken [6] | + avocado [4]
+ filet, shrimp, salmon [15]

Steaks

Signature Filet*
8oz center cut tenderloin,
potato choice & grilled asparagus 54

NY Strip*
14oz hand cut, potato choice
& grilled asparagus 53

Cajun Ribeye*
14oz hand cut, onion rings,
potato choice & grilled asparagus 52

oscar style [10] | crust choice or béarnaise [4]

Seafood

Pan Seared Sea Bass
brandy-garlic crust, stir fried
vegetables, basmati rice &
asian sesame vinaigrette 46

Crab Cakes
tomato corn salad, sriracha aioli,
served with old bay fries 41

Cedar Plank Salmon [G]
roasted yukon gold potatoes,
asparagus & lemon garlic aioli 36

Parmesan Crusted Local
garlic mash, asparagus,
& dill tarter sauce 32

Simple Grilled Fish [G]
seasonal vegetable, basmati rice,
lemon garlic or cajun spice 34
salmon or walleye/haddock | sub sea bass [+9]

Signatures

Braised Beef Short Rib
garlic mashed, asparagus,
blistered tomatoes & braising jus 37

BBQ Baby Back Ribs
full-rack, center cut, wood fired,
french fries & coleslaw 37
half-rack | 27

Rotisserie Chicken
classic or barbecue, asparagus
& garlic mashed potatoes 26

Steak & Frites **NEW**
1/2lb bistro marinated tenderloin,
cilantro chimichurri, truffle aioli,
truffle fries, ketchup 24

Pasta

Chicken Pesto Bellagio
linguine, pesto & garlic butter
sauce, prosciutto & arugula 26

Braised Short Rib Pappardelle **NEW**
arugula, grana padano, garlic
butter, ragú, pulled short rib 26

Shrimp Scampi
linguine, creamy garlic butter,
tomato, chili flakes & parmesan 29

Spicy Thai Noodles [V]
thai chili & red pepper, bok choy,
broccoli & shiitake mushrooms 24

+ chicken or crispy cauliflower [6]
+ filet, shrimp, salmon [15]

Sandwiches

Redstone Tenderloin Dip **NEW**
1/2lb of steak, hoagie, swiss, au jus,
onion strings, horseradish sauce 24

Classic Redstone Burger*
1/2 lb certified angus beef, bacon,
Tillamook cheddar, barbecue 21

Buttermilk Fried Chicken
crispy chicken, pickles,
sweet coleslaw, brioche bun 19
Nashville Hot | Buffalo | Hot Honey

Turkey Mushroom Burger **NEW**
mushroom turkey patty, mayo,
caramelized onions, monterey jack 18

includes fries | gluten free bun available

Soups

Lobster Bisque 14

French Onion 12

Redstone Chicken Soup 10

Sides

Idaho Baked Potato [G+V] 8

Loaded Baked Potato [G] 10

French Fries [V] 8

Truffle Fries [V] 10

Garlic Mashed [G+V] 8

Mac & Cheese 10

Grilled Asparagus [G+V] 8

Seasonal Vegetable [G+V] 8



Before placing your order, please inform your server if a person in your party has a food allergy | [G] Gluten Free | [V] Vegetarian | 20% Gratuity will be added to parties of 6+

* Indicates food items that are cooked to order or served raw which may increase your risk for foodborne illness

ROSÉ & SPARKLING

FLEUR DE MER *Rosé, Provence-France* 14 / 54
LA MARCA *Prosecco, Italy* 15 / 50
LA MARCA *Prosecco Rosé, Italy* 15 / 50
BOUVET *Brut Rosé Excellence, France* 49
VEUVE CLICQUOT *Brut, Champagne-France* 120

OTHER WHITES

CANYON ROAD *Moscato, California* 12 / 46
THE SEEKER *Riesling, Mosel-Germany* 13 / 50
AVELEDA *Vinho Verde, Portugal* 39

SAUVIGNON BLANC

MURPHY-GOODE *North Coast* 13 / 50
THOUSAND LAKES *Marlborough-New Zealand* 13 / 50
DECOY *by DUCKHORN California* 65
CHATEAU DE SANCERRE *Sancerre-France* 79

PINOT GRIGIO

BENVOLIO *Italy* 13 / 50
ACROBAT *Oregon* 46
MASO CANALI *Italy* 58

CHARDONNAY

THOUSAND LAKES *Sta. Rita Hills* 13 / 50
LA CREMA *Monterey* 25 / 58
DIATOM *Santa Barbara County* 62
SONOMA-CUTRER *Sonoma Coast* 69
HARTFORD COURT *FOUR HEARTS Russian River Valley* 89

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

THOUSAND LAKES *Carneros* 15 / 58
PROVERB *California* 46
LA CREMA *Monterey* 58
ELOUAN *Oregon* 65
PENNER ASH *Willamette Valley-Oregon* 98

NEW WORLD REDS

APOTHIC RED *Red Blend, California* 12 / 46
ALTA VISTA VIVE *Malbec, Argentina* 14 / 54
PESSIMIST *by DAOU Petite Sirah/Syrah Blend, Paso Robles* 65
ORIN SWIFT ABSTRACT *Grenache-Petit Sirah-Syrah, California* 89

OLD WORLD REDS

TUTTO MIO *Emilia-Romagna, Italy* 14 / 54
CHÂTEAU LA NERTHE *Côtes Du Rhône-France* 65
ARGIANO N.C. *Super Tuscan, Italy* 62

MERLOT

PROVERB *California* 12 / 46
DECOY *by DUCKHORN California* 62

CABERNET SAUVIGNON

CARMEL ROAD *California* 13 / 50
DAOU *Paso Robles* 69
QUILT *Napa Valley* 98
SILVERADO ESTATE *Napa Valley* 125
JORDAN *Alexander Valley* 145
LA JOTA *Howell Moutain-Napa Valley* 165
CAYMUS *Napa Valley* 185
CADE *by PLUMPJACK Howell Mountain-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

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

Join us for
Happy Hour

Monday-Friday 3pm - 6pm

Available at the Bar & Outside Patio Bar



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