

DINNER 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	
Prime Rib* 14oz au jus, horseradish, potato choice & grilled asparagus 46 [Only available Fri-Sun]	
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 Fish 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	
Tuna Poke Bowl* mango, avocado, radish, carrots edamame, cucumber, vinaigrette 22	

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	



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
THOUSAND LAKES Marlborough-New Zealand 13 / 50
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

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

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
SCATTERED PEAKS 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

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

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