

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 [Only available Fri-Sun]	46	
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 salmon or walleye/haddock sub sea bass [+9]	34	

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 half-rack 27	37	
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

Pasta

Chicken Pesto Bellagio		
linguine, pesto & garlic butter sauce, prosciutto & arugula	26	
Braised Short Rib Pappardelle NEW		
arugula, grana padano, garlic butter, ragù, 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 Nashville Hot Buffalo Hot Honey	19	
Turkey Mushroom Burger NEW		
mushroom turkey patty, mayo, caramelized onions, monterey jack	18	
includes fries gluten free bun available		



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

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)

OTHER WHITES

STELLA ROSA Moscato d’ Asti, Italy 10 / 39
THE SEEKER Riesling, Mosel-Germany 12 / 46
KLINKER BRICK Grenache Blanc, California 42

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

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
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

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