

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]	

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]	

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

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	

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



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