



lunch

REDSTONE®
AMERICAN GRILL

GENERAL MANAGER: Cassie Sitzmann
EXECUTIVE CHEF: Ahmed Whittaker

SHARED PLATES

BREAKING BREAD

served with compound butter, green chimichurri and olive tapenade 7.00

BUFFALO JUMBO SHRIMP

buffalo sauce and blue cheese dressing
Half order 13.00 Full order 18.00

BAKED CRAB DIP

served with Old Bay seasoned tortilla strips 16.50

MOZZARELLA STUFFED MEATBALLS IN MARINARA

beef, pork and veal, sweet marinara sauce, ciabatta croutons 14.00

GRILLED CHICKEN WINGS

wood roasted with choice of buffalo, ranch or barbecue 13.50

PARMESAN SHRIMP & CALAMARI

spicy pepper mix with lemon garlic aioli 16.00

HONEY CIDER BACON BRUSSELS SPROUTS

pure honey, smoked bacon with Sriracha aioli
Half order 6.50 Full order 12.50

SEARED AHI TUNA*

sesame seed and black pepper crusted, Asian slaw 17.00

GRILLED SHRIMP COCKTAIL

smoky spiced marinated with Yum Yum sauce 18.00

JERK CHICKEN FONDUE

spicy, grilled, jerk-marinated chicken, sourdough croutons, apples, grapes and smoked gouda fondue 16.00

REDSTONE'S FAMOUS LODGE CORNBREAD

Cast Iron skillet baked cornbread served with housemade maple butter skillet 14.00 wedge 5.00

WOOD FIRED FLATBREAD

ROTISSERIE CHICKEN

basil pesto, oven roasted tomatoes, mozzarella, grilled mushrooms, truffle oil and fresh basil 13.50

FIG & PROSCIUTTO

grilled onions, asparagus, fig jam, mozzarella, goat cheese and balsamic glaze 13.50

MARGHERITA

basil pesto, tomatoes, fresh mozzarella, balsamic glaze and fresh basil 13.00

SALADS

BRUSSELS SPROUTS TURKEY & KALE

brussels sprouts, kale, rotisserie turkey, Granny Smith apples, raisins, pecans, mustard vinaigrette, with goat cheese 15.50

SMOKEHOUSE STEAK COBB

smoked bacon, grilled asparagus, sweet corn, red onion, tomatoes, gouda and smoked onion ranch 17.00

ROTISSERIE CHICKEN CHOPPED

cornbread croutons, tomatoes, smoked bacon, golden raisins, corn and honey-lime vinaigrette 16.50

HOUSE

tomatoes, carrots, cucumbers, red onion, parmesan, spicy walnuts and balsamic vinaigrette Starter 9.00

CAESAR

romaine, garlic sourdough croutons, parmesan crisp and Caesar dressing Starter 9.00

add to any salad:

rotisserie chicken 5.00 pan seared crab cake 12.00
grilled steak 8.00 lodge cornbread wedge 5.00

STREET TACOS

two tortillas with chimichurri guacamole, cilantro, jicama, lettuce, onion and lime sour cream. Served with choice of french fries, coleslaw or lime tortilla chips

ANCHO SEA BASS

two tortillas with chimichurri guacamole, cilantro, jicama, lettuce, onion and lime sour cream 18.00

SPICED ROTISSERIE CHICKEN

two tortillas with chimichurri guacamole, cilantro, jicama, lettuce, onion and lime sour cream 16.00

CHIPOTLE SHORT RIB

two tortillas with chimichurri guacamole, cilantro, jicama, lettuce, onion and lime sour cream 17.00

WEEKLY FEATURES

October 25 - November 14

LOBSTER BISQUE

cold water lobster meat, creamy seafood broth, touch of sherry 10.00

ARTICHOKE & SPINACH DIP

vegetarian cream base, Grana Padano parmesan, grilled bread points 13.00

BAKED BRIE

Phyllo wrapped brie, fig spread, poached pear, honey pepper drizzle, grilled crostini 16.00

SZECHUAN BEEF SALAD

spicy seared beef, mixed greens, Asian vinaigrette, crispy wontons and peanut sauce 17.00

HOT TURKEY SANDWICH

sliced turkey, mashed potatoes, cornbread stuffing, natural jus, cranberry sauce 18.00

STRAW & HAY LINGUINE

fresh spinach and egg linguine, white wine cream sauce, peas, ham, prosciutto, Grana Padano parmesan cheese 18.00

WARM GINGER & CRANBERRY CAKE

espresso infused cranberry and fresh ginger cake, port wine cranberry sauce, candied pecans, pumpkin ice cream 10.00

BURGERS

All burgers are available with your choice of American, Cheddar, Blue cheese, Jack or Swiss. Served with your choice of coleslaw, French fries, garlic mashed potatoes or baked beans.

REDSTONE*

cheddar, applewood smoked bacon and barbecue sauce 16.00

SHORT RIB BURGER*

braised short rib, Swiss and baby arugula on a brioche bun 16.50

GENERAL TSO TURKEY

sweet and spicy General Tso sauce, broccoli slaw and grilled red onions 16.00

SANDWICHES

Served with your choice of coleslaw, French fries, garlic mashed potatoes or baked beans.

SIGNATURE PRIME DIP

horseradish mayo, Swiss, crispy onion strings and French onion au jus 17.00

ROTISSERIE CHICKEN

arugula, smoked tomato aioli and Jack on a ciabatta roll with chicken au jus 15.00

ROTISSERIE TURKEY

lettuce, tomato and cheddar on multi-grain bread with basil aioli 15.00

CRAB CAKE

arugula, tomato corn salad, Sriracha aioli and Old Bay fries 18.00

BUFFALO CHICKEN

buffalo sauce, blue cheese, lettuce and tomato 16.00

ENTREES

SIMPLE GRILLED FISH

rice pilaf, seasonal vegetables, chef's salsa and grilled citrus. Choice of lemon garlic oil or Cajun spice. Salmon 22.00 Fresh Catch MKT

SIGNATURE ROTISSERIE CHICKEN

classic style or basted in barbecue with garlic mashed and asparagus 22.00

BABY BACK RIBS

wood fired and served with French fries and coleslaw
Half Rack 18.50 Full Rack 28.50

SIDES

PICKLES 3.50

BAKED BEANS 4.00

COLESLAW 4.00

FRENCH FRIES 5.50

GARLIC MASHED 6.00

RICE PILAF 5.50

GRILLED MUSHROOMS 7.00

MAC & CHEESE 7.00

SOUPS

FRENCH ONION 7.50

CHICKEN NOODLE 6.50

SHRIMP AND SWEET

CORN CHOWDER 8.50

NOTE: Smoked rotisserie cooking may impart a slight pink color

* Indicates food items that are cooked to order or served raw. Consuming raw or under cooked meat, seafood or eggs may increase your risk for food borne illnesses.

** An automatic 18% gratuity will be added to all parties of 8 or more. Before placing your order, please inform your server if a person in your party has a food allergy.