

# Dinner



REDSTONE<sup>®</sup>  
AMERICAN GRILL

GENERAL MANAGER: *Samuel Glass*  
EXECUTIVE CHEF: *Omar Luna*

## SHARED PLATES

### BREAKING BREAD (V)

with Garlic Butter, Fig Spread & Basil Pesto 13

### BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19

### CRISPY SHRIMP & CALAMARI

Parmesan Gremolata & Marinara 19

### CHEESESTEAK EGG ROLLS

Shaved Prime Rib, Roasted Red Pepper, Onion, Mozzarella, with Sriracha Ketchup & Gouda Cheese Sauce 18

### CHICKEN WINGS (G)

Grilled or Fried, Choice of Buffalo, Ranch Rub or Barbecue 18

### SEARED AHI TUNA\*(G)

Asian Vinaigrette, Cabbage Slaw, Tamari Sauce, Pickled Ginger, Wasabi 22

### CHICKEN SATAY (G)

Marinated Chicken Tenders, Asian Slaw & Sweet Chili Sauce, Cilantro, Roasted Peanuts, Peanut Sauce 13

### SPINACH ARTICHOKE DIP (V)

Fresh Diced Tomatoes, Grana Padano Parmesan, Tortilla Chips & Salsa 16

### HONEY CIDER BACON BRUSSELS SPROUTS

Applewood Smoked Bacon, Pure Honey, Sriracha Aioli 17

### HOT & CRISPY VEGETABLES (V)

Firecracker Battered Cauliflower & Crispy Green Beans, Sriracha & Sriracha Aioli, Toasted Sesame Seeds, Chipotle Ranch 16

### JERK CHICKEN FONDUE

Marinated Jerk Chicken Breast, Smoked Gouda Cheese, Sourdough Croutons, Grapes, Granny Smith Apples, Broccoli 19  
add filet\* 13 | add crispy cauliflower 6

### REDSTONE'S LODGE CORNBREAD (V)

Cast Iron Skillet Baked, with House-Made Maple Butter  
skillet 18 wedge 6

## WOOD FIRED FLATBREADS

### MARGHERITA (V)

Basil Pesto, Tomato, Fresh Mozzarella, Balsamic Glaze, Fresh Basil 15

### ROTISSERIE CHICKEN

Pulled Rotisserie Chicken, Garlic Mushrooms, Basil Pesto, Truffle Oil, Oven-Dried Tomatoes, Mozzarella, Fresh Basil 17

### FIG & PROSCIUTTO

Grilled Onions, Asparagus, Fig Jam, Mozzarella, Goat Cheese, Balsamic Glaze 16

### ROASTED PEPPER & SAUSAGE

Basil Pesto, Oven-Dried Tomatoes, Spicy Italian Sausage, Roasted Peppers, Pepper Jack, Red Pepper Flakes, Fresh Basil 17

## SALADS

### CHICKEN CHOPPED

Rotisserie Chicken, Cornbread Croutons, Grape Tomato, Sweet Corn, Applewood Smoked Bacon, Golden Raisins, Honey-Lime Vinaigrette 18

### STEAK COBB\*(G)

Filet Mignon, Applewood Smoked Bacon, Hard-Boiled Egg, Sweet Corn, Red Onion, Grape Tomato, Crumbled Blue Cheese, Smoked Onion Ranch 24

### WEDGE (G)

Crumbled Blue Cheese, Tomato, Applewood Smoked Bacon, Scallions, Blue Cheese Dressing 13 add filet\* 13

### HOUSE (G,V)

Tomato, Carrot, Cucumber, Red Onion, Parmesan, Spicy Walnuts, Balsamic Vinaigrette  
entree 14 starter 10

### CAESAR

Romaine, Garlic Sourdough Croutons, Parmesan, Caesar Dressing  
entree 14 starter 10

## SOUPS

### CHICKEN TORTILLA 10

### FRENCH ONION 11

SOCIALIZE WITH US



## STEAKS

*Naturally Raised, Hand Selected, Premium Steaks Sourced from Purely Meats*

### 8oz SIGNATURE FILET\*(G)

Center Cut Tenderloin, Choice of Potato, Seasonal Vegetable 50

### 14oz NY STRIP\*(G)

Hand Cut, Choice of Potato, Seasonal Vegetable 52

### 16oz BONE-IN RIBEYE\*(G)

Saw Cut, Choice of Potato, Seasonal Vegetable 56

### 14oz PRIME RIB\*(G)

Seasoned & Slow Roasted, Choice of Potato, Seasonal Vegetable, Served with Au Jus & Horseradish Sauce 43

## STEAK ENHANCEMENTS

*\$4 Each | Horseradish Crust | Blue Cheese Crust | Béarnaise Sauce*

## SIGNATURES

### ROTISSERIE CHICKEN

Classic Style or Barbecue Basted, Garlic Mashed Potatoes, Asparagus 25

### BBQ BABY BACK RIBS

Center Cut, Wood Fired, French Fries, Coleslaw half rack 26

### BRAISED BEEF SHORT RIB

Garlic Mashed Potatoes, Asparagus, Blistered Tomatoes, Braising Jus 36

### BBQ MEATLOAF

Garlic Mashed Potatoes, Fried Onion Strings, Haricots Verts & Roasted Corn 26

### SPICY THAI NOODLES (V)

Rice Noodles, Thai Chili & Red Pepper, Baby Bok Choy, Broccoli, Shiitake Mushrooms, Toasted Black & White Sesame Seeds, Fresh Basil 21  
add pulled rotisserie chicken 6 | add filet\* 13 | add crispy cauliflower 6

## SEAFOOD

### SIMPLE GRILLED FISH (G)

Summer Ratatouille, Basmati Rice & Tomato Corn Salad | Lemon Garlic Oil or Cajun Spiced

SALMON 34 SEA BASS 41 HADDOCK 34

### CEDAR PLANK SALMON (G)

Roasted Yukon Gold Potatoes, Asparagus, Lemon Garlic Aioli 37

### CRAB CAKES

Tomato Corn Salad, Sriracha Aioli, Old Bay Fries 42

### SHRIMP SCAMPI

Crispy Shrimp, Linguine, Creamy Garlic Butter, Diced Tomato, Chili Flakes, Parmesan, Fresh Basil 28

### PAN SEARED CHILEAN SEA BASS

Brandy-Garlic Crust, Stir Fried Vegetables, Basmati Rice, Asian Sesame Vinaigrette 44

### PARMESAN CRUSTED HADDOCK

Garlic Mashed Potatoes, Asparagus, Lemon Caper Beurre Blanc 36

## BURGERS & SANDWICHES

*Choice of French Fries, Garlic Mashed Potatoes, Coleslaw, Baked Beans, or Mac & Cheese \$4 | Gluten Free Bun Available*

### REDSTONE BURGER\*

Certified Angus Beef, Tillamook Cheddar, Applewood Smoked Bacon, Barbecue Sauce 19

### GENERAL TSO TURKEY BURGER

Sweet & Spicy General Tso Sauce, Broccoli Slaw, Grilled Red Onion 18

### BUTTERMILK FRIED CHICKEN

Crispy Chicken, Pickles, Sweet Coleslaw, Brioche Bun 18  
*Nashville Hot, Buffalo Sauce or Hot Honey*

## SIDES

IDAHO BAKED POTATO (G,V) 7

FRENCH FRIES (V) 7

TRUFFLE FRIES (V) 8

GARLIC MASHED (G,V) 7

MAC & CHEESE (V) 11

GRILLED ASPARAGUS (G,V) 11

SEASONAL VEGETABLE (G,V) 11

CRISPY GREEN BEANS (V) 7

CAMPFIRE BEANS (G) 7

GARLIC MUSHROOMS (G,V) 9

*\*Indicates Food Items That are Cooked to Order or Served Rare. Consuming Raw or Under Cooked Meats, Seafood or Eggs May Increase Your Risk For Foodborne Illness.  
\*An Automatic 20% Gratuity Will Be Added to All Parties of 6 or More. Before Placing Your Order, Please Inform Your Server If a Person In Your Party Has a Food Allergy.  
(G) = Gluten Free (V) = Vegetarian*

## ROSÉ & SPARKLING

FLEUR DE MER Rosé, Provence-France 15 / 58  
DOMAINE CHANDON Brut, California 18 (split)  
LA MARCA Prosecco, Italy 14 (split)  
LA MARCA LUMINORE Prosecco, Italy 48  
LA MARCA Prosecco Rosé, Italy 48  
VEUVE CLICQUOT Brut, Champagne-France 120

## OTHER WHITES

KENDALL-JACKSON VINTNER'S RESERVE Riesling, Monterey County 14 / 54  
CANYON ROAD Moscato, California 31  
PENNER-ASH Viognier, Oregon 49  
DR. KONSTANTIN FRANK Gewürztraminer, Finger Lakes 49

## SAUVIGNON BLANC

PROVERB California 12 / 46  
THOUSAND LAKES Marlborough-New Zealand 14 / 54  
JACQUES DUMONT Loire-France 58  
DUCKHORN North Coast 69

## PINOT GRIGIO

BENVOLIO Italy 12 / 46  
ACROBAT by KING ESTATE Oregon 14 / 54  
TENUTA LUISA Friuli-Italy 58

## CHARDONNAY

PROVERB California 12 / 46  
THOUSAND LAKES Sta. Rita Hills 14 / 54  
CHALK HILL Russian River Valley 16 / 62  
BREWER-CLIFTON Sta. Rita Hills 69  
ROMBAUER Carneros 98

## 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

### SO LONG LONDON-TINI

Hendrick's Gin, St-Germain Elderflower Liqueur,  
Lemon, House-Brewed Iced Tea, Earl Grey Simple Syrup 16.50

### GARDEN SPRITZ

Sparkling Wine, St-Germain Elderflower Liqueur, Lemonade,  
Simple Syrup, Fresh Basil 14

### TEQUILA BLUSH

Milagro Reposado Tequila, Cointreau, Strawberry Purée,  
Simple Syrup, Lemon, Sugar Rim 16.50

### DOLI BEACH MULE

Redstone Doli, Coconut Cream, Ginger Beer, Fresh Lime 14

### OAXACAN SUMMER

Del Maguey Vida Mezcal, Cointreau, Sweet & Sour, Mango Puree,  
Chipotle Simple Syrup, Pineapple Juice, Tajin Rim 16

### BLACK MANHATTAN

Woodford Bourbon, Amaro Montenegro, Orange  
& Angostura Bitters 17

### ESPRESSO OLD FASHIONED

Woodford Reserve, Espresso, Chocolate Sauce, Walnut Bitters,  
Brown Sugar Cube 17

## PINOT NOIR

PROVERB California 12 / 46  
THOUSAND LAKES Carneros 15 / 58  
ERATH RESPLENDENT Oregon 16 / 62  
MIGRATION by DUCKHORN Sonoma Coast 72  
BELLE GLOS BALADE Santa Rita Hills 79  
BERGSTRÖM CUMBERLAND RESERVE Willamette Valley, Oregon 98  
EN ROUTE BY FAR NIENTE Russian River Valley 135

## NEW WORLD REDS

MURPHY-GOODE Red Blend, California 12 / 46  
ALTA VISTA VIVE Malbec, Mendoza-Argentina 13 / 50  
QUILT FABRIC OF THE LAND Red Blend, Napa Valley 18 / 69  
RED SCHOONER by CAYMUS Malbec, Argentina/Napa 89  
ORIN SWIFT MACHETE Petite Sirah Blend, California 98

## OLD WORLD REDS

RIPORTA Zinfandel, Italy 13 / 50  
VINA BUJANDA CRIANZA Tempranillo, Rioja-Spain 14 / 54  
POGGIO LANDI Brunello di Montalcino-Italy 120  
CHÂTEAU de NALYS Châteauneuf-du-Pape-France 145

## MERLOT

PROVERB California 12 / 46  
DECOY by DUCKHORN California 15 / 58  
DUCKHORN Napa Valley 89

## CABERNET SAUVIGNON

PROVERB California 12 / 46  
SILVER PALM North Coast 14 / 54  
DAOU Paso Robles 16 / 62  
TWENTY ROWS RESERVE Napa Valley 18 / 69  
LANCASTER ESTATE WINEMAKER'S CUVÉE Alexander Valley 79  
JUSTIN Paso Robles 79  
BERINGER KNIGHTS VALLEY Sonoma 89  
HALL CELLAR SELECTION Napa Valley 125  
JORDAN Alexander Valley 145  
CAYMUS Napa Valley 195

## Mocktails

(All Non-Alcoholic)

### BRAZILIAN LIMEADE

Lemonade, Coconut Cream, Fresh Lime 7

### SUMMER SOLSTICE LEMONADE

Passion Fruit, Blood Orange & Pomegranate, Lemonade,  
Grapefruit Juice 7

### WATERMELON NO-JITO

Watermelon Syrup, Sprite, Lime Juice, Fresh Mint,  
Simple Syrup, Club Soda 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

Join us for  
**Happy Hour**

Monday-Friday 3:15pm - 6pm

Available at the Bar & Outside Patio Bar



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

PA 062024