



REDSTONE®

AMERICAN GRILL

GENERAL MANAGER: *Latasha Smith*
EXECUTIVE CHEF: *Clearn Heading*

SHARED PLATES

BREAKING BREAD (V)

with Garlic Butter, Fig Spread & Basil Pesto 13

BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19

CHEESESTEAK EGG ROLLS

Shaved Ribeye, 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

HONEY CIDER BACON BRUSSELS SPROUTS

Applewood Smoked Bacon, Pure Honey, Sriracha Aioli 17

JERK CHICKEN FONDUE

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

BANG BANG CAULIFLOWER (V)

Firecracker Batter, Crispy Fried, Sriracha, Chipotle Ranch 16

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

ORIGINAL (V)

Basil Pesto, Oven-Dried Tomatoes, Mozzarella, Fresh Basil 14

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

ORIGINAL THAI CHICKEN (G)

Sliced Chicken Breast, Mixed Greens, Carrots, Jicama, Crispy Tortilla Strips, Spicy Peanut Sauce, Cilantro, Honey-Lime Vinaigrette 17

HOUSE (G,V)

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

CAESAR

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

SOUPS

CHICKEN NOODLE 9

FRENCH ONION 11

SHRIMP & CORN CHOWDER 12

SIDES

IDAHO BAKED POTATO (G,V) 7

GARLIC MASHED (G,V) 7

FRENCH FRIES (V) 7

OLD BAY FRENCH FRIES (V) 7

GRILLED ASPARAGUS (G,V) 11

SEASONAL VEGETABLE (G,V) 11

MAC & CHEESE (V) 11

GARLIC MUSHROOMS (G,V) 9

STEAKS

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

8oz SIGNATURE FILET*(G)

Center Cut Tenderloin, Choice of Potato, Roasted Root Vegetables 51

14oz NY STRIP*(G)

Hand Cut, Choice of Potato, Roasted Root Vegetables 52

16oz BONE-IN RIBEYE*(G)

Saw Cut, Choice of Potato, Roasted Root Vegetables 56

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

MARSALA MEATLOAF

Scalloped Potatoes, Microgreens, Prosciutto Wrapped Asparagus 27

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)

Seasonal Vegetable, Basmati Rice & Pineapple Salsa. 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

SHRIMP SCAMPI

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

CRAB CAKES

Tomato Corn Salad, Sriracha Aioli, Old Bay Fries 42

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 Capér Beurre Blanc 36

BURGERS & SANDWICHES

Choice of French Fries, Garlic Mashed Potatoes, Coleslaw, 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 18.50
Nashville Hot, Buffalo Sauce or Hot Honey

REDSTONE RIBEYE*

Shaved Ribeye, Horseradish Sauce, Swiss Cheese, Crispy Onion Strings, French Onion Jus, Toasted Hoagie 21

SOCIALIZE WITH US



*Indicates Food Items That are Cooked to Order or Served Raw. 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 14 / 54
LA MARCA Prosecco, Italy 15 (split) / 50 (bottle)
LA MARCA Prosecco Rosé, Italy 15 (split) / 50 (bottle)
STEORRA Brut, Russian River Valley 48
BOUVET Brut Rosé Excellence, France 49
VEUVE CLICQUOT Brut, Champagne-France 120

OTHER WHITES

CANYON ROAD Moscato, California 12 / 46
THE SEEKER Riesling, Mosel-Germany 13 / 50
VILLA M BIANCO Moscato, Italy 14 / 54
AVELEDA Vinho Verde, Portugal 39

SAUVIGNON BLANC

MURPHY-GOODE North Coast 13 / 50
THOUSAND LAKES Marlborough-New Zealand 13 / 50
DECOY by DUCKHORN California 65
CHATEAU DE SANCERRE Sancerre-France 79

PINOT GRIGIO

BENVOLIO Italy 13 / 50
ACROBAT Oregon 46
MASO CANALI Italy 58

CHARDONNAY

THOUSAND LAKES Sta. Rita Hills 13 / 50
LA CREMA Monterey 15 / 58
DIATOM Santa Barbara County 62
SONOMA-CUTRER Sonoma Coast 69
HARTFORD COURT FOUR HEARTS Russian River Valley 89

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

TENNESSEE ORCHARD MULE

Jack Daniel's Whiskey, Apple Cider, Ginger Beer, Spice Syrup,
Fresh Lime 14

OAXACAN MARGARITA

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

THOUSAND LAKES Carneros 15 / 58
PROVERB California 46
LA CREMA Monterey 58
ELOUAN Oregon 65
NICOLAS-JAY Willamette Valley-Oregon 98

NEW WORLD REDS

APOTHIC RED Red Blend, California 12 / 46
ALTA VISTA VIVE Malbec, Argentina 14 / 54
PESSIMIST by DAOU Petite Sirah/Syrah Blend, Paso Robles 65
ORIN SWIFT ABSTRACT Grenache-Petit Sirah-Syrah, California 89

OLD WORLD REDS

VILLA M ROSSO Brachetto, Italy 14 / 54
CHÂTEAU LA NERTHE Côtes Du Rhône-France 65
ARGIANO N.C. Super Tuscan, Italy 62

MERLOT

PROVERB California 12 / 46
DECOY by DUCKHORN California 62

CABERNET SAUVIGNON

CARMEL ROAD California 13 / 50
STAG'S LEAP HANDS OF TIME Napa Valley 18 / 69
DAOU Paso Robles 69
QUILT Napa Valley 98
SILVERADO ESTATE Napa Valley 125
JORDAN Alexander Valley 145
LA JOTA Howell Mountain-Napa Valley 165
CAYMUS Napa Valley 185
CADE by PLUMPJACK Howell Mountain-Napa Valley 195

Mocktails

(All Non-Alcoholic)

BRAZILIAN LIMEADE

Lemonade, Coconut Cream, Fresh Lime 7

AUTUMN SUNSET 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

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 3pm - 6pm

Available at the Bar & Outside Patio Bar

