

# Dinner



REDSTONE  
AMERICAN GRILL

GENERAL MANAGER: *Michael Potter*  
EXECUTIVE CHEF: *Jesus Barajas*

## 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

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

### SPINACH ARTICHOKE DIP

with Salsa, Sour Cream & Warm Tortilla Chips 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)

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, Roasted Root Vegetables 50

### 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

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

Seasoned & Slow Roasted, Choice of Potato, Roasted Root Vegetables  
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, Roasted Root Vegetables 26

### CHICKEN FIESTA PASTA

Grilled Chicken, Spinach Fettucine, Chipotle Tequila Cream Sauce, Red & Yellow Peppers, Onion, Roasted Tomatillos, Queso Fresco, Cilantro 24

### 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)

Ratatouille, Basmati Rice & Tomato Corn Salad |

Lemon Garlic Oil or Cajun Spiced

SALMON 34 SEA BASS 41 WALLEYE 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 WALLEYE

Garlic Mashed Potatoes, Asparagus, Lemon Capèr 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 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 14 / 54  
CUVEE JEAN-LOUIS Blanc de Blancs, France 14 (split)  
LA MARCA Prosecco, Italy 14 (split) / 48 (bottle)  
LA MARCA Prosecco Rosé, Italy 14 (split) / 48 (bottle)  
LOUIS ROEDERER COLLECTION 244 Brut, France 120

## OTHER WHITES

MIRASSOU Moscato, California 11 / 42  
THE SEEKER Riesling, Mosel-Germany 12 / 46  
BURGANS Albarino, Rias Baixas-Spain 39  
CONUNDRUM White Blend, California 42

## SAUVIGNON BLANC

MURPHY-GOODER North Coast 12 / 46  
THOUSAND LAKES Marlborough-New Zealand 13 / 50  
DECOY by DUCKHORN California 46  
JACQUES DUMONT Sancerre-France 69

## PINOT GRIGIO

BENVOLIO Italy 12 / 46  
JERMANN Friuli-Venezia Giulia-Italy 14 / 54  
VAN DUZER ESTATE Willamette Valley - Oregon 46  
MASO CANALI Italy 50

## CHARDONNAY

CHATEAU SOUVERAIN Central Coast 11 / 42  
THOUSAND LAKES Sta. Rita Hills 13 / 50  
LA CREMA Sonoma Coast 15 / 58  
MER SOLEIL RESERVE Santa Lucia Highlands 50  
SONOMA-CUTRER Sonoma Coast 58  
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

### 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

PROPHECY California 12 / 46  
THOUSAND LAKES Carneros 15 / 58  
FOUR GRACES Willamette Valley-Oregon 17 / 65  
MEIOMI California Coast 54  
RESONANCE Willamette Valley-Oregon 79  
EN ROUTE BY FAR NIENTE Russian River Valley 98

## NEW WORLD REDS

MURPHY-GOODER Red Blend, California 11 / 42  
ALTA VISTA ESTATE Malbec, Argentina 13 / 50  
QUILT FABRIC OF THE LAND Red Blend, Napa Valley 18 / 69  
ST. FRANCIS Old Vines Zinfandel, Sonoma 46  
RED SCHOONER by CAYMUS Malbec, Argentina/Napa 69  
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 89

## OLD WORLD REDS

ARGIANO N/C Super Tuscan-Italy 14 / 54  
CHATEAU LA NERTHE Cotes Du Rhône-France 46  
BARON DE LEY RESERVA Tempranillo, Spain 46  
SILVIO NARDI Brunello di Montalcino-Italy 98

## MERLOT

CHATEAU SOUVERAIN California 12 / 46  
DECOY by DUCKHORN California 14 / 54  
EMMOLO by CAYMUS Napa Valley 69

## CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 12 / 46  
SILVER PALM North Coast 14 / 54  
POSTMARK by DUCKHORN Paso Robles 16 / 62  
STAG'S LEAP HANDS OF TIME Napa Valley 18 / 69  
DAOU Pasa Robles 62  
QUILT Napa Valley 75  
FAUST Napa Valley 98  
JORDAN Alexander Valley 120  
CAYMUS Napa Valley 160  
OVERTURE BY OPUS ONE 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*

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 3pm - 6pm**

*Available at the Bar & Outside Patio Bar*



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