

## SHARED PLATES

### BREAKING BREAD (V)

with Garlic Butter, Fig Spread, & EVOO with Balsamic 13.95

### BUFFALO JUMBO SHRIMP

Buffalo Sauce, Blue Cheese Dressing 19.95

### CHICKEN WINGS (G)

Grilled or Fried, Choice of Buffalo, Ranch Rub or Barbecue 18.95

### SPINACH ARTICHOKE DIP

with Salsa, Sour Cream & Warm Tortilla Chips 17.95

### BANG BANG CAULIFLOWER (V)

Firecracker Batter, Crispy Fried, Sriracha, Chipotle Ranch 17.95

### HONEY CIDER BACON BRUSSELS SPROUTS

Applewood Smoked Bacon, Pure Honey, Sriracha Aioli 17.95

### REDSTONE'S LODGE CORNBREAD (V)

Cast Iron Skillet Baked, House-Made Maple Butter skillet 19.95 | wedge 6.95

### CHEESESTEAK EGG ROLLS

Prime Rib, Roasted Red Pepper, Onion, Mozzarella 19.95

### JERK CHICKEN FONDUE

Marinated Jerk Chicken Breast, Pepper Mix, Smoked Gouda, Sourdough Croutons, Grapes, Broccoli, Granny Smith Apples 19.95  
add: filet\* 14.95 | crispy cauliflower 6.95

### MARGHERITA FLATBREAD (V)

Basil Pesto, Tomato, Fresh Mozzarella, Balsamic Glaze, Basil 15.95

### ROTISSERIE CHICKEN FLATBREAD

Pulled Rotisserie Chicken, Garlic Mushrooms, Basil Pesto, Truffle Oil, Oven-Dried Tomatoes, Mozzarella, Fresh Basil 17.95

### FIG & PROSCIUTTO FLATBREAD

Grilled Onions, Asparagus, Fig Jam, Mozzarella, Goat Cheese, Balsamic Glaze 16.95

## SOUPS & SALADS

LOBSTER BISQUE 13.95 FRENCH ONION 12.95 REDSTONE CHICKEN SOUP 11.95

### CHICKEN CHOPPED

Rotisserie Chicken, Cornbread Croutons, Grape Tomato, Sweet Corn, Applewood Smoked Bacon, Golden Raisins, Honey-Lime Vinaigrette 18.95

### STEAK COBB\* (G)

Filet Mignon, Applewood Smoked Bacon, Egg, Sweet Corn, Red Onion, Grape Tomato, Crumbled Blue Cheese, Smoked Onion Ranch 25.95

### ORIGINAL THAI CHICKEN (G)

Sliced Chicken Breast, Romaine, Carrots, Jicama, Cilantro, Tortilla Strips, Spicy Peanut Sauce, Honey-Lime Vinaigrette 17.95

### HOUSE (G)

Tomato, Carrot, Cucumber, Red Onion, Parmesan, Spicy Walnuts, Balsamic Vinaigrette entree 14.95 starter 9.95

### CAESAR

Garlic Sourdough Croutons, Parmesan entree 14.95 starter 9.95

add: salmon 16.95 | 3 shrimp 14.95 | filet\* 14.95 | rotisserie chicken 6.95

## STEAKS & SIGNATURES

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

### SIGNATURE FILET\*(G)

8oz Center Cut Tenderloin, Potato Choice, Seasonal Vegetable 53.95

### NY STRIP\*(G)

14oz Hand Cut, Potato Choice, Seasonal Vegetable 52.95

add to your steak: 4.95 each | horseradish crust | blue cheese crust | béarnaise sauce

### ROTISSERIE CHICKEN

Classic Style or Barbecue Basted, Garlic Mashed Potatoes, Asparagus 25.95

### BBQ BABY BACK RIBS

Half Rack, Center Cut, Wood Fired, French Fries, Coleslaw 26.95

### BRAISED BEEF SHORT RIB

Garlic Mashed Potatoes, Asparagus, Blistered Tomatoes, Braising Jus 38.95

### CAJUN RIBEYE\*(G)

14oz Hand Cut, Balsamic Grilled Onions, Garlic Mashed 51.95

### SPICY THAI NOODLES (V)

Rice Noodles, Thai Chili & Red Pepper, Baby Bok Choy, Broccoli, Shiitake Mushrooms, Sesame Seeds, Fresh Basil 23.95  
add rotisserie chicken 6.95 | add filet\* 14.95 | add crispy cauliflower 6.95

### CHICKEN PESTO BELLAGIO

Breaded Chicken Breast, Linguine, Pesto & Garlic Butter Sauce, Sliced Prosciutto & Arugula 26

## SEAFOOD

### SIMPLE GRILLED FISH (G)

Seasonal Vegetable, Basmati Rice, Lemon Garlic Oil or Cajun Spiced

SALMON 34.95 SEA BASS 42.95 HADDOCK 34.95

### CEDAR PLANK SALMON (G)

Roasted Yukon Gold Potatoes, Asparagus, Lemon Garlic Aioli 37.95

### PARMESAN CRUSTED HADDOCK

Garlic Mashed Potatoes, Asparagus, Lemon Caper Beurre Blanc 36.95

### SHRIMP SCAMPI

Jumbo Crispy Shrimp, Linguine, Creamy Garlic Butter, Tomato, Chili Flakes, Parmesan, Fresh Basil 28.95

### PAN SEARED SEA BASS

Brandy-Garlic Crust, Stir Fried Vegetables, Basmati Rice, Asian Sesame Vinaigrette 45.95

### CRAB CAKES

Tomato Corn Salad, Sriracha Aioli, Old Bay Fries 42.95

## SANDWICHES

Sandwiches Include Choice of French Fries, Garlic Mashed Potatoes, Coleslaw, or Substitute Mac & Cheese \$4.95 | Gluten Free Bun Available

### REDSTONE BURGER\*

Half Pound, Certified Angus Beef, Tillamook Cheddar, Applewood Smoked Bacon, Barbecue Sauce 20.95

### GENERAL TSO TURKEY BURGER

Sweet & Spicy General Tso Sauce, Broccoli Slaw, Grilled Red Onion 18.95

### REDSTONE RIBEYE\*

Shaved Ribeye, Horseradish Sauce, Swiss Cheese, Crispy Onion Strings, French Onion Jus, Toasted Hoagie 21.95

### BUTTERMILK FRIED CHICKEN

Crispy Chicken, Pickles, Sweet Coleslaw, Brioche Bun 18.95  
Nashville Hot, Buffalo Sauce or Hot Honey

## SIDES

IDAHO BAKED POTATO (G,V) 7.95

FRENCH FRIES (V) 7.95

GARLIC MASHED (G,V) 7.95

MAC & CHEESE 11.95

GRILLED ASPARAGUS (G,V) 11.95

SEASONAL VEGETABLE (G,V) 11.95

CREAMED CORN (G,V) 9.95

## ROSÉ & SPARKLING

FLEUR DE MER *Rosé, Provence-France* 14 / 54  
LA MARCA *Prosecco, Italy* 15 / 50  
LA MARCA *Prosecco Rosé, Italy* 15 / 50  
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  
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

### 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

THOUSAND LAKES *Carneros* 15 / 58  
PROVERB *California* 46  
LA CREMA *Monterey* 58  
ELOUAN *Oregon* 65  
PENNER ASH *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

TUTTO MIO *Emilia-Romagna, 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

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*

### 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*

