

## 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

**CRISPY SHRIMP & CALAMARI**  
Parmesan Gremolata & Marinara 18.95

**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

**SEARED AHI TUNA\*(G)**  
Asian Vinaigrette, Cabbage Slaw, Tamari Sauce, Pickled Ginger, Wasabi 22.95

**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, Fresh 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 | tuna\* 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

**CAJUN RIBEYE\*(G)**  
14oz Hand Cut, Balsamic Grilled Onions, Garlic Mashed 51.95

**PRIME RIB\*(G)**  
14oz Au Jus & Horseradish, Potato Choice, Seasonal Vegetable 45.95

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

**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

**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

**TRUFFLE FRIES (V)** 8.95

**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 14 (split) / 48 (bottle)  
LA MARCA Prosecco Rosé, Italy 14 (split) / 48 (bottle)  
LAURENT-PERRIER Brut, Champagne-France 19 (split)  
BOUVET Brut Rosé Excellence, France 46  
VEUVE CLICQUOT Brut, France 120

## OTHER WHITES

MIRASSOU Moscato, California 11 / 42  
THE SEEKER Riesling, Mosel-Germany 12 / 46  
MARCQUÉS CÁCERES Albarino, Spain 39  
CHAMPALOU Chenin Blanc, Vouvray-France 46

## SAUVIGNON BLANC

MURPHY-GOODE North Coast 12 / 46  
THOUSAND LAKES Marlborough-New Zealand 13 / 50  
JACQUES DUMONT Loire-France 13 / 50  
DUCKHORN North Coast 69

## PINOT GRIGIO

BENVOLIO Italy 11 / 42  
ACROBAT by KING ESTATE Oregon 13 / 50  
MASO CANALI Italy 58

## CHARDONNAY

THOUSAND LAKES Sta. Rita Hills 13 / 50  
LA CREMA Monterey 15 / 58  
ROMBAUER Carneros 19 / 72  
KENDALL-JACKSON California 46  
CHALK HILL Russian River Valley 50  
SONOMA-CUTRER Sonoma Coast 62  
FLOWERS Sonoma Coast 95

## 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

BOEN Tri Appellation-California Coast 13 / 50  
THOUSAND LAKES Carneros 15 / 58  
FOUR GRACES Willamette Valley- Oregon 17 / 65  
BELLE GLOS BALADE Monterey County 69  
EN ROUTE by FAR NIENTE Russian River Valley 89  
DOMAINE SERENE YAMHILL CUVÉE Willamette Valley, Oregon 98

## NEW WORLD REDS

ALTA VISTA ESTATE Malbec, Argentina 13 / 50  
APOTHIC RED Red Blend, California 35  
ST. FRANCIS Old Vines Zinfandel, Sonoma 58  
PESSIMIST by DAOU Petite Sirah/Syrah Blend, Paso Robles 62  
PARADUXX by DUCKHORN Cab/Zin/Merlot, Napa Valley 89  
ORIN SWIFT 8 YEARS IN THE DESERT Zinfandel Blend, California 89

## OLD WORLD REDS

ARGIANO N.C. Super Tuscan, Italy 14 / 54  
CHÂTEAU LA NERTHE Côtes Du Rhône-France 54  
BARON DE LEY RESERVA Tempranillo, Rioja-Spain 58  
ARGIANO Brunello di Montalcino-Italy 125

## MERLOT

CHATEAU SOUVERAIN California 12 / 46  
DECOY by DUCKHORN California 14 / 54  
EMMOLO by CAYMUS Napa Valley 89

## CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 12 / 46  
POSTMARK by DUCKHORN Paso Robles 15 / 58  
QUILT Napa Valley 18 / 69  
ALEXANDER VALLEY VINEYARDS Alexander Valley 20 / 76  
CROSSBARN by PAUL HOBBS Sonoma County 98  
AUSTIN HOPE Paso Robles 125  
JORDAN Alexander Valley 145  
CAYMUS Napa Valley 185  
CADE by PLUMPJACK Howell Mountain-Napa Valley 225  
CAYMUS SPECIAL SELECT Napa Valley 375  
QUINTESSA Rutherford-Napa Valley 395

## 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*

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