

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)
DOMAINE CHANDON *Brut, California* 16 (split)
BOUVET *Brut Rosé Excellence, France* 42
VEUVE CLICQUOT *Brut, Champagne-France* 120

OTHER WHITES

CANYON ROAD *Moscato, California* 11 / 42
THE SEEKER *Riesling, Mosel-Germany* 12 / 46
AVELEDA *Vinho Verde, Portugal* 31
CONDES DE ALBAREI *Albarino, Rias Baixas-Spain* 35
DR. KONSTANTIN FRANK *Gewurztraminer, Finger Lakes* 39

SAUVIGNON BLANC

MURPHY-GOODE *North Coast* 12 / 46
🔥 THOUSAND LAKES *Marlborough-New Zealand* 13 / 50
JACQUES DUMONT *Loire-France* 15 / 58
DECOY *by DUCKHORN California* 54
LOVEBLOCK *New Zealand* 62

PINOT GRIGIO

BENVOLIO *Italy* 12 / 46
JERMANN *Italy* 15 / 58
ACROBAT *by KING ESTATE Oregon* 50

CHARDONNAY

CHATEAU SOUVERAIN *California* 12 / 46
🔥 THOUSAND LAKES *Sta. Rita Hills* 13 / 50
LA CREMA *Monterey* 15 / 58
SONOMA-CUTRER *Sonoma Coast* 62
ROMBAUER *Carneros* 79
CAKEBREAD CELLARS *Napa Valley* 84
PAUL HOBBS *Russian River Valley* 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

CHATEAU SOUVERAIN *California* 12 / 46
🔥 THOUSAND LAKES *Carneros* 15 / 58
STOLLER FAMILY ESTATE *Willamette Valley-Oregon* 16 / 62
J VINEYARDS BLACK *Sonoma-Monterey-Santa Barbara* 50
MIGRATION *by DUCKHORN Sonoma Coast* 72
CROSSBARN *by PAUL HOBBS Sonoma Coast* 79
BELLE GLOS BALADE *Santa Rita Hills* 98

NEW WORLD REDS

ALTA VISTA ESTATE *Malbec, Argentina* 14 / 54
QUILT FABRIC OF THE LAND *Red Blend, Napa Valley* 18 / 69
PESSIMIST *by DAOU Petite Sirah/Syrah/Zinfandel, Paso Robles* 50
ST. FRANCIS *Old Vines Zinfandel, Sonoma* 58
ORIN SWIFT *8 YEARS IN THE DESERT Zinfandel Blend, California* 98

OLD WORLD REDS

ARGIANO N/C *Super Tuscan-Italy* 14 / 54
FINCA MUSEUM RESERVA *Tempranillo, Rioja-Spain* 46
CHÂTEAU LA NERTHE *Côtes Du Rhône-France* 54
TENUTA DI ARCENO *Chianti Classico-Italy* 54
TELEGRAPH TELEGRAMME *Chateauneuf du Pape-France* 98
SILVIO NARDI *Brunello di Montalcino, Italy* 125

MERLOT

CHATEAU SOUVERAIN *California* 12 / 46
DECOY *by DUCKHORN California* 15 / 58
MERRYVALE *Napa Valley* 89

CABERNET SAUVIGNON

CHATEAU SOUVERAIN *California* 12 / 46
SILVER PALM *North Coast* 14 / 54
DAOU *Paso Robles* 16 / 62
SCATTERED PEAKS *Napa Valley* 19 / 72
QUILT *Napa Valley* 75
SILVERADO ESTATE *Napa Valley* 89
SEQUOIA GROVE *Napa Valley* 98
JORDAN *Alexander Valley* 125
CAYMUS *Napa Valley* 175
OVERTURE *by OPUS ONE Napa Valley* 225

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