



**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: Greg Eisenhart  
EXECUTIVE SOUS CHEF: John Ronk

## SHARED PLATES

**BREAKING BREAD (V)**  
with garlic butter, basil pesto,  
herb cream cheese 9

**BUFFALO JUMBO SHRIMP**  
buffalo sauce, blue cheese dressing 18

**SWEET & SPICY CALAMARI**  
crispy calamari, cherry peppers,  
sweet & spicy dressing 16

**CHICKEN WINGS (G)**  
grilled or fried, choice of buffalo,  
ranch or barbecue 15

**CHEESESTEAK EGG ROLLS**  
shaved prime rib, roasted red pepper,  
onion, mozzarella, with Sriracha  
ketchup & Gouda cheese sauce 16

**HONEY CIDER BACON  
BRUSSELS SPROUTS (G)**  
pure honey, smoked bacon, Sriracha aioli  
*half order 8 full order 15*

**CLASSIC FONDUE**  
smoked gouda cheese, grilled pineapple,  
cauliflower, broccoli, mushrooms,  
sourdough croutons 15  
*add jerk chicken 5 add steak\* 8*

**BANG BANG CAULIFLOWER (V)**  
firecracker batter, crispy fried,  
Sriracha aioli 14

**REDSTONE'S LODGE CORNBREAD (V)**  
cast iron skillet baked, served with  
house-made maple butter  
*skillet 15 wedge 5*

## SALADS

**CHICKEN CHOPPED SALAD**  
rotisserie chicken, cornbread croutons,  
tomato, bacon, golden raisins, corn,  
honey-lime vinaigrette 17

**SMOKEHOUSE STEAK COBB\* (G)**  
smoked bacon, grilled asparagus,  
sweet corn, red onion, tomato, gouda,  
smoked onion ranch 19

**HOUSE (G,V)**  
tomato, carrot, cucumber, red onion,  
parmesan, balsamic vinaigrette  
*entree 14 starter 9*

**CAESAR**  
romaine, garlic sourdough croutons,  
parmesan, Caesar dressing  
*entree 14 starter 9*

### ADD A PROTEIN

rotisserie chicken 6 grilled steak\* 8  
crab cakes 14

## BRUNCH

**REDSTONE BREAKFAST**  
three eggs, bacon or sausage, hash browns & toast 14

**EGGS BENEDICT**  
English muffin, poached egg, wood grilled  
Canadian bacon, hollandaise & hash browns 15

**BRUNCH BURGER\***  
beef patty, barbecue pork, applewood  
smoked bacon, crushed red pepper,  
jack cheese, fried egg, brioche bun 17

**FRENCH TOAST**  
challah bread, bacon or sausage, fresh fruit,  
maple syrup 13

**BYO OMELET**  
choose any four items:  
American or Swiss cheese, bacon, sausage, onions,  
bell pepper mix, asparagus, diced tomato 14  
*egg whites only or any additional items add \$2*

## KIDS BRUNCH

**KIDS BREAKFAST**  
two eggs, bacon or sausage, toast with  
jam, fruit 11

**FRENCH TOAST**  
two slices, bacon or sausage, fruit 11

**GRILLED CHEESE**  
American cheese, French fries, fruit 11

**CHICKEN BITES**  
white meat chicken tenders,  
French fries, fruit 11

## SEAFOOD

**SIMPLE GRILLED FISH**  
vegetable sauté, quinoa farro,  
choice of lemon garlic oil or Cajun spiced  
**SALMON** 32 **SEA BASS** 36 **SCALLOPS** 32 **MAHI MAHI** 32

**CEDAR PLANK SALMON (G)**  
lemon garlic oil, garlic mashed  
potatoes, asparagus 34

**PARMESAN CRUSTED MAHI MAHI**  
garlic mashed potatoes, asparagus,  
lemon caper beurre blanc 32

**PAN SEARED CHILEAN SEA BASS**  
brandy-garlic crust, quinoa farro, stir fried  
vegetables & Asian sesame vinaigrette 39

**CRAB CAKES**  
tomato corn salad, Sriracha aioli,  
Old Bay fries 34

## SOUP

**FRENCH ONION SOUP** 9  
**LOBSTER BISQUE** 10

## STEAKS & CLASSICS

*All steaks served with seasonal vegetables and choice of potato*

**SIGNATURE FILET\*(G)**  
center cut tenderloin 44

**NEW YORK STRIP\*(G)**  
center cut, USDA prime 42

**ROTISSERIE CHICKEN**  
classic style or barbecue basted,  
garlic mashed potatoes, asparagus 24

**BBQ BABY BACK RIBS (G)**  
wood fired, French fries, coleslaw  
*half rack 20 full rack 32*

**PRIME RIB\*(G)**  
*(after 4:00pm)*  
seasoned & slow-roasted,  
horseradish sauce & au jus 36

## WOOD FIRED FLATBREADS

**MARGHERITA (V)**  
basil pesto, tomato, fresh  
mozzarella, balsamic glaze,  
fresh basil 14

**THAI CHICKEN**  
barbecue chicken, sweet chili sauce,  
mozzarella, mango pineapple salsa,  
tomato, Sriracha, fresh cilantro 14

## BURGERS

*choice of French fries, garlic mashed potatoes, coleslaw,  
or mac & cheese \$2*

*Gluten free bun available. Sub Beyond burger patty \$4*

**REDSTONE BURGER\***  
cheddar, applewood smoked bacon,  
barbecue sauce 17

**GENERAL TSO TURKEY BURGER**  
sweet & spicy General Tso sauce,  
broccoli slaw, grilled red onions 16

**SIGNATURE PRIME DIP**  
horseradish sauce, Swiss cheese, crispy  
onion strings, French onion au jus 19

**BUTTERMILK FRIED CHICKEN**  
crispy chicken, pickles, sweet  
coleslaw, brioche bun  
*Nashville hot, barbecue or buffalo sauce 16*

## SIDES

**FRENCH TOAST (V)...** 6  
**APPLEWOOD SMOKED BACON ...** 5  
**BREAKFAST SAUSAGE ...** 5  
**IDAHO BAKED POTATO (G,V)...** 6  
**FRENCH FRIES (V)...** 6  
**GARLIC MASHED (G,V)...** 6  
**GRILLED ASPARAGUS (G,V)...** 8  
**QUINOA FARRO (V)...** 6  
**GARLIC MUSHROOMS (G,V)...** 8  
**MAC & CHEESE (V)...** 8

*\*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 18% 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

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WHENEVER POSSIBLE, WE UTILIZE ENVIRONMENTALLY FRIENDLY AND SUSTAINABLE FARMS AND VINEYARDS THAT EMBODY COMMITMENT TO RESPONSIBLE LAND PRESERVATION AND WATER USAGE. MANY OF THESE WINERIES ALSO MAKE IT A POINT TO DONATE A PORTION OF THEIR PROCEEDS TO CHARITABLE CAUSES, INCLUDING THE NAPA VALLEY FIREFIGHTERS' FUND, OPERATION HOMEFRONT AND MANY OTHERS.

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## ROSÉ

KORBEL Brut Rosé, California 12 (split)  
FLEUR DE MER Rosé, Provence-France 13 / 50  
BOUVET Brut Rosé Excellence, France 49  
COPAIN Rosé of Pinot Noir, Mendocino County 62

## OTHER WHITES

CANYON ROAD Moscato, California 10 / 39  
THE SEEKER Riesling, Mosel-Germany 12 / 46  
AVELEDA Vinho Verde, Portugal 39  
KUNG FU GIRL Riesling, Washington 46  
VILLA M BIANCO Moscato, Italy 54

## SAUVIGNON BLANC

PROPHECY New Zealand 12 / 46  
MURPHY-GOODE North Coast 39  
DUCKHORN Napa Valley 58

## PINOT GRIGIO

BENVOLIO Italy 10 / 39  
ACROBAT Oregon 46  
MASO CANALI Italy 46

## CHARDONNAY

PROVERB California 10 / 39  
LA CREMA Monterey 14 / 54  
SONOMA-CUTRER Russian River Ranches 62  
ROMBAUER Carneros 79

## PINOT NOIR

PROVERB California 10 / 39  
LA CREMA Monterey 15 / 58  
ELOUAN Oregon 50  
COPAIN *LES VOISINS* Anderson Valley 69  
BELLE GLOS *BALADE* Santa Maria Valley 79

## COCKTAILS

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### AN APPLE MULE A DAY

Tito's Handmade vodka, apple cider, ginger beer, fall spice, pomegranate seeds, cinnamon stick 13

### DREAMING OF A WHITE COSMO

Tito's handmade vodka, Cointreau, St. Germain elderflower, white cranberry juice, fresh lime juice, rosemary, cranberries 13

### SIGNATURE DOLI

fresh pineapple aged with New Amsterdam vodka. Redstone Grill's signature cocktail 12

- *Redstone's Original Doli*
- *Strawberry Doli*
- *Seasonal Doli*

### ROSÉ SANGRIA

Bacardi rum, rosé wine, pomegranate, passion fruit, blood orange, lime, Sprite 13

### CHAI OLD-FASHIONED

Old Forester bourbon, chai nectar, cardamom bitters, cinnamon stick 13

### REDSTONE MANHATTAN

Woodford Reserve bourbon whiskey, Carpano Antica Formula vermouth, Angostura & black walnut bitters, brandied cherries 14

## MOCKTAILS *(all non-alcoholic)*

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### PINEAPPLE MOCKJITO

mint, pineapple, lime and club soda 6

### TOO COOL FOR MULE

apple cider, ginger beer, fall spice, cinnamon stick 6

### WINTER SOLSTICE LEMONADE

blood orange, passion fruit, pomegranate, lemonade, grapefruit juice, cranberries 6

## COFFEE

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*We Proudly Serve La Colombe Coffee*

### CAPPUCCINO - LATTE 5

### SALTED CARAMEL LATTE 6

### MOCHA LATTE 6

### ESPRESSO 3 DOUBLE ESPRESSO 5

### COLD BREW COLOMBIAN

refreshing cold brew with flavors reminiscent of black cherry, toffee, sweet lemon and jasmine 6

### DRAFT LATTE

full taste and texture of a true cold latte made with cold-pressed espresso and frothed milk 6