

# Dinner



**REDSTONE**  
AMERICAN GRILL

GENERAL MANAGER: *Josh White*  
EXECUTIVE CHEF: *Oscar Nunez*

## SHARED PLATES

**BREAKING BREAD (V)**  
with Garlic Butter, Basil Pesto,  
and Red Pepper Hummus 10

**BUFFALO JUMBO SHRIMP**  
Buffalo Sauce, Blue Cheese Dressing 19

**CRISPY GREEN BEANS (V)**  
Parmesan Gremolata, Lemon Garlic Aioli 12

**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 or Barbecue 17

**HONEY CIDER BACON  
BRUSSELS SPROUTS**  
Pure Honey, Smoked Bacon,  
Sriracha Aioli 15.50

**TUNA STACK\***  
Yellowfin Tuna, Avocado, Mango,  
Cucumber, Spicy Thai Sauce,  
Green Onion, Black & White Sesame Seeds,  
Sriracha Aioli, Fried Wonton Chips 19

**CLASSIC FONDUE**  
Smoked Gouda Cheese,  
Sourdough Croutons, Grapes,  
Granny Smith Apples, Broccoli 16.50  
*add jerk chicken 6 add steak\* 9*

**BANG BANG CAULIFLOWER (V)**  
Firecracker Batter, Crispy Fried,  
Sriracha, Chipotle Ranch 15

**REDSTONE'S LODGE CORNBREAD (V)**  
Cast Iron Skillet Baked,  
with House-Made Maple Butter  
*skillet 18 wedge 6*

## SALADS

**CHICKEN CHOPPED SALAD**  
Rotisserie Chicken, Cornbread Croutons,  
Tomato, Bacon, Golden Raisins, Corn,  
Honey-Lime Vinaigrette 18

**SMOKEHOUSE STEAK COBB\* (G)**  
Smoked Bacon, Grilled Asparagus,  
Sweet Corn, Red Onion, Tomato, Gouda,  
Smoked Onion Ranch 19.50

**HARVEST SALAD (V)**  
Mixed Greens, Roasted Butternut  
Squash & Beets, Pickled Red Onions,  
Granola, Granny Smith Apple,  
Cotija Cheese, Orange  
Chipotle Vinaigrette 17

**HOUSE (G,V)**  
Tomato, Carrot, Cucumber, Red Onion,  
Parmesan, Balsamic Vinaigrette  
*entree 14 starter 9.50*

**CAESAR**  
Romaine, Garlic Sourdough Croutons,  
Parmesan, Caesar Dressing  
*entree 14 starter 9.50*

## CLASSICS

**BRAISED BEEF SHORT RIB**  
Garlic Mashed Potatoes, Asparagus,  
Blistered Tomatoes, Braising Jus 35

**ROTISSERIE CHICKEN**  
Classic Style or Barbecue Basted,  
Garlic Mashed Potatoes, Asparagus 25

**BBQ BABY BACK RIBS**  
Wood Fired, French Fries, Coleslaw  
*half rack 25 full rack 34*  
*gluten free available*

**SPICY THAI NOODLES (V)**  
Rice Noodles, Thai Chili & Red Pepper,  
Baby Bok Choy, Broccoli, Shiitake  
Mushrooms, Toasted Black & White  
Sesame Seeds, Fresh Basil 19  
*add pulled rotisserie chicken 6 add steak\* 9*  
*add crispy cauliflower 5*

## SEAFOOD

**SIMPLE GRILLED FISH**  
Vegetable Sauté, Quinoa Farro,  
Choice of Lemon Garlic Oil or Cajun Spiced  
**SALMON 34 SEA BASS 40 RED SNAPPER 34**

**CEDAR ROASTED SALMON (G)**  
Lemon Garlic Oil, Yukon Gold Potatoes,  
Spinach, Bacon & Chives 35.50

**CRAB CAKES**  
Tomato Corn Salad, Sriracha Aioli,  
Old Bay Fries 39

**MOROCCAN ROASTED RED SNAPPER**  
Chermoula Sauce, Sautéed Yukon  
Potatoes & Grape Tomatoes, Parmesan  
Cheese Crisp 34

**PAN SEARED CHILEAN SEA BASS**  
Brandy-Garlic Crust, Quinoa Farro, Stir Fried  
Vegetables & Asian Sesame Vinaigrette 42

**CAJUN COD**  
Seasoned & Seared, Dirty Rice Risotto  
with Andouille Sausage 33

**PARMESAN CRUSTED RED SNAPPER**  
Garlic Mashed Potatoes, Asparagus,  
Lemon Caper Beurre Blanc 34.50

## STEAKS

*All Steaks Served with Seasonal Vegetables & Choice of Potato*

**PRIME RIB\*(G)**  
Seasoned & Slow-Roasted. Choice of Horseradish  
Parmesan or Blue Cheese Crust.  
Served with Au Jus & Horseradish Sauce  
**PETITE\* (10 oz) 39 SIGNATURE\* (14 oz) 42**

**SIGNATURE FILET\*(G)**  
Center Cut Tenderloin 49

**NEW YORK STRIP\*(G)**  
USDA Certified Angus Beef 42

## SOUP

**CHICKEN NOODLE 8**  
**FRENCH ONION 11**  
**BUTTERNUT SQUASH (V) 9**

We are Partnering with  
**Home of Somerset County**  
and will Donate \$1 From  
Every Purchase of our  
Featured Highlighted Items

Home of Somerset County  
Empowers at-risk Families to  
Achieve & Maintain Independence  
Through Strength-Based Case  
Management Services

<https://www.homescnj.org>



## WOOD FIRED FLATBREADS

**MARGHERITA (V)**  
Basil Pesto, Tomato, Fresh Mozzarella,  
Balsamic Glaze, Fresh Basil 14.50

**THAI CHICKEN**  
Barbecue Chicken, Sweet Chili Sauce,  
Mozzarella, Mango Pineapple Salsa, Tomato,  
Sriracha, Fresh Cilantro 14

**ROASTED GARLIC & ONION**  
Smoked Gouda Cheese Sauce,  
French Onions, Mozzarella, Arugula,  
Hot Honey 14

## SANDWICHES

*Choice of French Fries, Garlic Mashed Potatoes,  
Coleslaw, Baked Beans or Mac & Cheese \$2*  
*Gluten Free Bun Available*

**REDSTONE BURGER\***  
Beef Patty, Cheddar, Bacon,  
Barbecue Sauce 18

**GENERAL TSO TURKEY BURGER**  
Sweet & Spicy General Tso Sauce,  
Broccoli Slaw, Grilled Red Onion 17.50  
*Sub Beyond Burger Patty \$4 (V)*

**BUTTERMILK FRIED CHICKEN**  
Crispy Chicken, Pickles, Sweet  
Coleslaw, Brioche Bun  
*Nashville Hot, Barbecue or Buffalo Sauce 17*

## SIDES

**IDAHO BAKED POTATO (G,V)... 7**  
**FRENCH FRIES (V)... 7**  
**GARLIC MASHED (G,V)... 7**  
**GRILLED ASPARAGUS (G,V)... 9**  
**CAMPFIRE BEANS (G)... 7**  
**QUINOA FARRO (V)... 7**  
**GARLIC MUSHROOMS (G,V)... 9**  
**MAC & CHEESE (V)... 9**

*\*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 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  
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  
COPAIN Rosé of Pinot Noir, Mendocino County 54  
VEUVE CLICQUOT Brut, Champagne-France 120

## OTHER WHITES

CANYON ROAD Moscato, California 10 / 39  
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-GOODER North Coast 11 / 42  
WHITEHAVEN New Zealand 13 / 50  
DECOY BY DUCKHORN Sonoma County 54  
LOVEBLOCK New Zealand 62

## PINOT GRIGIO

BENVOLIO Italy 11 / 42  
ACROBAT BY KING ESTATE Oregon 13 / 50  
JERMANN Italy 62

## CHARDONNAY

CHATEAU SOUVERAIN California 11 / 42  
KENDALL JACKSON AVANT California 13 / 50  
LA CREMA Monterey 14 / 54  
SONOMA-CUTRER Sonoma Coast 62  
CAKEBREAD CELLARS Napa Valley 84  
PAUL HOBBS Russian River Valley 95

## COCKTAILS

### TITO'S LEMON-AID

Tito's Handmade Vodka, Passion Fruit,  
Blood Orange & Pomegranate,  
Cranberry Juice, Lemonade 13.50

### DREAMING OF A WHITE COSMO

Stateside Vodka, Cointreau, St. Germain  
Elderflower Liqueur, Simple Syrup,  
White Cranberry & Fresh Lime Juice 15

### FIRESIDE MULE

Hendrick's Gin, Cranberry Juice,  
Ginger Beer, Fresh Lime  
& Cranberries 14.50

## MOCKTAILS (all non-alcoholic)

### SNOW LAUGHING MATTER MOCK-JITO

Sprite, Pomegranate & Fresh Lime Juice,  
Simple Syrup, Cranberries, Mint 6.50

### WINTER SOLSTICE LEMONADE

Passion Fruit, Blood Orange & Pomegranate,  
Lemonade, Grapefruit Juice 6.50

## PINOT NOIR

CHATEAU SOUVERAIN California 11 / 42  
J VINEYARDS BLACK Sonoma-Monterey-Santa Barbara 13 / 50  
STOLLER FAMILY ESTATE Willamette Valley-Oregon 15 / 58  
CROSSBARN BY PAUL HOBBS Sonoma Coast 79  
BELLE GLOS BALADE Santa Rita Hills 98

## NEW WORLD REDS

MURPHY-GOODER Red Blend, California 12 / 46  
FINCA EL ORIGEN Malbec Reserva, Argentina 12 / 46  
PESSIMIST BY DAOU Petite Sirah/Syrah Blend, 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  
BARON DE LEY RESERVA Tempranillo, Rioja-Spain 50  
CHÂTEAU LA NERTHE Côtes Du Rhône-France 54  
TENUTA DI ARCENO Chianti Classico-Italy 54  
TELEGRAPH TELEGRAMME Chateaufeuf du Pape-France 98  
SILVIO NARDI Brunello di Montalcino, Italy 125

## MERLOT

CHATEAU SOUVERAIN California 11 / 42  
DECOY BY DUCKHORN Sonoma County 15 / 58  
MERRYVALE Napa Valley 89

## CABERNET SAUVIGNON

CHATEAU SOUVERAIN California 11 / 42  
LOUIS MARTINI California 13 / 50  
VOLUNTEER Napa Valley 18 / 69  
DAOU Paso Robles 54  
JACKSON ESTATE Alexander Valley 69  
STAG'S LEAP HANDS OF TIME Napa Valley 86  
JORDAN Alexander Valley 125  
CAYMUS Napa Valley 175  
OVERTURE BY OPUS ONE Napa Valley 225

### SIGNATURE DOLI

Fresh Pineapple Aged with  
New Amsterdam Vodka.  
Redstone Grill's Signature Cocktail 14

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

### PAPER PLANES, TRAINS & AUTOMOBILES

Camarena Reposado Tequila,  
Aperol, Amaro Montenegro,  
Fresh Lemon Juice 14

### ROSÉ SANGRIA

Bacardi Rum, Rosé Wine, Strawberry Puree,  
Fresh Lime, Sprite, Orange &  
Blueberries 13.50

### REACH FOR THE CHAI OLD-FASHIONED

Old Forester Bourbon, Chai Simple Syrup,  
Smoked Cinnamon Bitters 14

### PERFECT MAPLE MANHATTAN

Woodford Rye Whiskey, Dry Vermouth,  
Real Maple Syrup, Smoke Bitters,  
Black Walnut Bitters, Brandied Cherry 15.50

## COFFEE

*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  
& Jasmine 8

### DRAFT LATTE

Full Taste And Texture Of A True Cold Latte  
Made With Cold-Pressed Espresso  
& Frothed Milk 8