

## STARTERS

### BUFFALO JUMBO SHRIMP

Buffalo sauce and Maytag blue cheese dressing 15

### SEARED AHI TUNA\*

sesame seed and black pepper crusted sushi grade tuna,  
Asian slaw, wasabi, soy-lime sauce (served rare & chilled) 14

### JERK CHICKEN FONDUE

spicy grilled jerk-marinated chicken, sourdough croutons,  
apples, grapes and smoked gouda fondue 12

### CRISPY CALAMARI

tossed in garlic and  
spicy pepper mix 11

### ARTICHOKE SPINACH DIP

salsa, sour cream and  
warm tortilla chips 10

### LODGE CORNBREAD

with maple butter 8

## STARTER PLATTERS

### BUFFALO SHRIMP

twenty jumbo shrimp 51

### SEARED AHI TUNA\*

one pound of our signature tuna appetizer 51

### REDSTONE TAPAS PLATTER\*

spicy Buffalo shrimp, mini burgers, seared rare Ahi tuna and grilled chicken wings 49

## CANYON FLATBREAD

### THE ORIGINAL

basil pesto, oven roasted tomatoes,  
mozzarella cheese, fresh basil 9

### THE SPIRITED

basil pesto, roasted peppers, spicy Italian  
sausage, pepper jack, fresh basil 11

### THE RUGGED

original flatbread with wood fired  
pepperoni and pepperoncinis 10

### THE ROMANTIC

original flatbread with roasted chicken,  
wild mushrooms and truffle oil 12

## SALADS

### HOUSE SALAD

field greens, croutons, eggs, cherry tomatoes and  
honey-mustard dressing Starter 7 Entree 10

### CAESAR SALAD

romaine, garlic sourdough croutons, parmesan  
crisp and Caesar dressing (anchovy available  
upon request) Starter 7 Entree 10

### WEDGE SALAD

iceberg lettuce, applewood smoked  
bacon, cherry tomatoes and Maytag blue  
cheese dressing Starter 8 Entree 13

add to any House, Caesar, or Wedge salad:

rotisserie chicken 3  
grilled salmon 6  
grilled shrimp 8  
filet mignon 8

### WALDORF SALAD

baby spinach, rotisserie chicken, bacon, apples,  
red grapes, nuts, eggs, manchego cheese  
and walnut-bacon dressing 12

### THAI CHICKEN SALAD

field greens, grilled chicken breast, carrots, and  
tortilla strips tossed in honey-lime vinaigrette,  
topped with cilantro and spicy peanut sauce 12

### ROTISSERIE CHICKEN CHOPPED SALAD

wood fired pulled chicken, greens, cornbread  
croutons, cherry tomatoes, apple wood smoked  
bacon, golden raisins, sweet corn and honey-lime  
vinaigrette. Maytag blue cheese crumbles  
available upon request. 13

## SOUP

FRENCH ONION Monday 6

CHICKEN TORTILLA Tuesday 6

TOMATO BASIL Wednesday 6

WILD MUSHROOM WITH BRANDY CREAM Thursday 6

SHRIMP AND SWEET CORN CHOWDER Friday 6

LOBSTER BISQUE Saturday 8

TUSCAN BEAN WITH ESCAROLE Sunday 6

CHICKEN NOODLE Daily 6

## SEAFOOD

### PAN SEARED CHILEAN SEA BASS\*

brandy-garlic crust, stir fried vegetables with Asian sesame vinaigrette 30

### CILANTRO SHRIMP\*

roasted cherry tomatoes, cilantro puree and Yukon gold mashed potatoes 24

### TODAY'S FRESH SELECTIONS\*

grilled or broiled, served with seasonal vegetables,  
tomato marmalade and grilled lemon MKT

☐ Atlantic Salmon

☐ Arctic Char

☐ Striped Bass

☐ Alaskan Halibut

☐ Canadian Walleye

☐ Chilean Sea Bass

☐ Mahi Mahi

☐ Yellow Snapper

NON-PRINTING CYAN INDICATES FPO; DOTTED LINE INDICATES EDGE OF 5" x 3" CARD.  
BLACK CORNER MARKS PRINT ON MENU TO INDICATE PLACEMENT OF ½"-SQ. PHOTO CORNERS.

## STEAKS AND CHOPS

*Our meats are USDA Sterling Silver, carefully hand trimmed and aged 28 days.*

*All grilled meats are served with your choice of  
Redstone mashed or loaded baked potato and seasonal vegetables.*

PETITE FILET\* 35

PRIME RIB\*

SIGNATURE FILET\* 42

12 OUNCE 24

16 OUNCE 28

NEW YORK STRIP\* 39

DOUBLE CUT PORK CHOP\* 28

RIBEYE\* 39

## SAUCES AND CRUSTS

BEARNAISE SAUCE

BLUE CHEESE CRUST

PEPPERCORN SAUCE

HORSERADISH CRUST

## SIDES

REDSTONE MASHED POTATOES 6

TRUE IDAHO BAKED POTATO 7

AU GRATIN POTATOES 7

LODGE CORNBREAD WEDGE 3

MAC AND CHEESE 6

ROSEMARY WILD MUSHROOMS 9

SEASONAL VEGETABLES 6

GRILLED ASPARAGUS WITH BEARNAISE 7

TRUFFLED ROOT VEGETABLES 6

# REDSTONE CLASSICS

## CLASSIC ROTISSERIE CHICKEN

mashed potatoes, grilled asparagus and chicken au jus 17

## BACKYARD BARBECUE CHICKEN

basted with barbecue sauce, shoestring potatoes and coleslaw 16

## BABY BACK RIBS

slow cooked, wood fired, basted with barbeque sauce,  
shoestring potatoes and coleslaw Half Rack 15 Full Rack 24

## BARBECUE RIBS AND CHICKEN COMBO

shoestring potatoes and coleslaw 21

## GRILLED MEATLOAF\*

barbecue basted or mushroom Marsala sauce, with seasonal vegetables and mashed potatoes 17

*Smoked rotisserie cooking may impart a slight pink color.*

# BURGERS AND SANDWICHES

*Original and Redstone burgers served with your choice of American,  
Tillamook cheddar, Maytag blue cheese, Monterey jack or Gruyere.*

*Served with your choice of coleslaw, shoestring potatoes, mashed potatoes, or baked beans.*

## THE ORIGINAL HAMBURGER\*

shredded lettuce, tomato, mustard, mayonnaise and homemade pickles 10

## REDSTONE BURGER\*

Tillamook cheddar cheese, apple wood smoked bacon, barbecue sauce 11

## PALM BEACH BURGER\*

red onion compote, Canadian bacon and brie cheese 13

## KOBE BURGER\*

Gruyere cheese, tomato, topped with crispy onions 16

## GRILLED STEAK SANDWICH\*

sliced tenderloin on French bread, arugula, crispy onion rings and Tillamook white cheddar sauce 16

# DESSERT

## THE STONE'S CHOCOLATE CAKE

chocolate icing and  
Häagen Dazs vanilla ice cream 8

## BANANA CREAM PIE

toasted nut crust, banana custard,  
fresh bananas and whipped cream 8

## FRESH FRUIT CRISP

seasonal fruit, oatmeal crumble and  
Häagen Dazs vanilla ice cream 8

## WARM CHOCOLATE CHIP COOKIE SUNDAE

Häagen Dazs vanilla ice cream,  
candied pecans and whipped cream  
served with chocolate fudge sauce 8

\* Indicates food items that are cooked to order or served raw.  
Consuming raw or undercooked meat, seafood or eggs may increase your risk for foodborne illnesses.