



STARTERS

TRUFFLE PARMESAN FRIES •

roasted garlic & parmesan aioli 11.45

CRISPY CALAMARI •

fried capers, lemons, cilantro,
curry aioli 17.75

CHIPS, GUACAMOLE & SALSA • (V) 11.45

NACHOS GRANDE •

ground beef, spicy pork, chicken
or vegetarian style, salsa fresca,
sour cream 14.95
add guacamole 4.05

BRIE en CROUTE

seasonal fruit jam, toasted almonds,
cracker bread 17.50

PASTA

GRILLED CHICKEN ALFREDO

alfredo sauce, parmesan,
asparagus, spinach, cherry tomatoes,
roasted garlic, angel hair pasta 23.50

PESTO VEGGIE PASTA •

roasted wild mushrooms, artichokes,
peas, zucchini, pearl onions, spinach,
bell pepper, toasted almond &
pumpkin seed pesto 21

WILD MUSHROOM RAVIOLI

alfredo sauce, crispy sage,
asparagus 23.05

SPAGHETTI & MEATBALLS

housemade meatballs,
homemade rustic tomato sauce,
grilled garlic crostini
half 15.50 / full 21.50

ENTRÉES

4.75 split plate charge

PATTY'S TRADITIONAL ENCHILADAS •

choice of braised pork, roasted chicken
or roasted vegetable, onions, tomatoes,
enchilada sauce, avocado,
local corn masa tortillas 18.25

GRILLED QUESADILLA

choice of roasted chicken, braised pork
or three-cheese, green chilies, black beans,
sweet corn, chihuahua cheese, cheddar,
salsa fresca, guacamole, sour cream,
local flour tortillas 17.95

FISH & CHIPS •

rice battered line-caught cod,
fries, remoulade, dijon slaw 19.95
add a piece of cod 5.65

QUINOA & VEGETABLE FRIED RICE • (V) (SF)

wild mushrooms, vegetables, egg,
sweet chili sauce 18.25
chicken 6.45 / salmon* 9.40
flat iron steak* 11.20

(available after 5:30pm)

ASPEN RIDGE NATURAL FLAT IRON* •

8oz, crispy onions, redskin garlic
mashed potatoes, grilled asparagus,
house steak sauce 37.20

TOASTED PUMPKIN SEED PESTO •

GRILLED NORWEGIAN SALMON*
forest mushrooms, spinach, red quinoa,
berry balsamic reduction 36.20

HOMEMADE MEATLOAF

gravy, mashed potatoes,
chef's veggies 20.75

HERB ROASTED REDBIRD 1/2 CHICKEN •

redskin garlic mashed potatoes,
seasonal vegetable, chicken jus 29.95

PLEASE NO SUBSTITUTIONS

SALADS

THE SONOMA •

strawberries, jicama, gorgonzola,
local greens, poppyseed vinaigrette 13

SOUTHWESTERN COBB •

romaine, blackened chicken,
applewood bacon, fire-roasted black
bean & corn salad, avocado, cheddar
jack cheese, salsa fresca, crispy
tortillas, chipotle ranch dressing 20.75

VALLEY HOUSE SALAD (V)

local greens, carrots, onion, cucumbers,
tomatoes, grilled crostini, roasted
garlic-herb vinaigrette 12.50

HOUSE CAESAR*

crisp romaine, shaved parmesan,
croutons, house caesar dressing 12.50

CENTENNIAL SALAD •

spinach, candied walnuts,
apples, goat cheese,
sticky chardonnay vinaigrette 13

ADD TO ANY SALAD

chicken 6.45 / salmon* 9.40
flat iron steak* 11.20

GLUTEN-FREE •

SUPERFOOD (SF)

VEGETARIAN (V)

*NOTICE: cooked to order -
consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness,
especially if you have a
medical condition.



gimore

redstoneinn.com

PIZZA

gluten-free crust available for 3

CLASSIC PEPPERONI

pepperoni, mozzarella, parmesan, red sauce 17.95

THREE CHEESE

mozzarella, provolone, parmesan, red sauce 17.20

VEGGIE

pesto, roasted vegetables, cheese 19.20

BUILD YOUR OWN

mozzarella, choice of sauce 16.45

SAUCES

red, pumpkin seed pesto, barbecue, ranchero

CHEESE

whole milk mozzarella, fresh mozzarella, parmesan, goat cheese, gorgonzola, cheddar blend 2 each

MEAT

pepperoni, sausage, grilled chicken, pulled pork 2.50 each

VEGETABLES

roasted wild mushrooms, red onions, green peppers, pepperoncini, jalapeños, roasted seasonal vegetable, spinach, arugula, black olives, caramelized onions 1.50 each

GLUTEN-FREE •

*NOTICE: cooked to order - consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

PLEASE NO SUBSTITUTIONS

SANDWICHES

served with kettle chips
upgrades: fries or dijon slaw 3.40
truffle parmesan fries 4.30
cup of soup 6.20
house or caesar salad 5.30

TURKEY CLUB

smoked turkey, swiss, applewood bacon, arugula, tomatoes, avocado, basil aioli, multi-grain bread 15.75

GRILLED SALMON REUBEN*

swiss, apple slaw, thousand island dressing, toasted rye bread 17.45

SHAVED RIBEYE*

sautéed mushrooms, caramelized onions, provolone, horseradish aioli, au jus, italian roll 19.95

CHICKEN CAPRESE SANDWICH

grilled chicken, fresh mozzarella, tomatoes, spinach, basil aioli, balsamic reduction, italian roll 15.25

VEGGIE CAPRESE SANDWICH

roasted mushrooms, roasted vegetables, caramelized onions, fresh mozzarella, basil aioli, tomatoes, spinach, balsamic reduction, multi-grain bread 15.50

REDSTONE MELT

turkey, ham, cheddar, swiss, arugula, tangy aioli, brioche bun 14.95

MEATLOAF SANDWICH

caramelized onions, provolone, dijon mustard aioli, harvest moon baking co. brioche bun 14.50

BURGERS

natural steak burger, lettuce, tomato, onions, harvest moon baking co. sesame brioche bun, kettle chips
upgrades: fries or dijon slaw 3.40
truffle parmesan fries 4.30
house or caesar salad 5.30

MUSHROOM SWISS BURGER*

sautéed mushrooms, caramelized onions, swiss, dijon mustard aioli 19.95

BACON CHEESEBURGER*

thick-cut applewood bacon, cheddar 20.25

REDSTONE IMPOSSIBLE BURGER

meatless plant-based patty, pepperjack, caramelized onions, avocado, pepperoncinis, garlic sriracha aioli, lettuce, tomato, brioche bun 19.95

REDSTONE BUILD YOUR OWN* 16.95

ADDITIONS

bacon 3.45
pulled pork, shaved turkey, gorgonzola, avocado 2.75



cheddar, swiss, provolone, pepper jack, sautéed mushrooms, jalapeños, green chilis, caramelized onions 2.50

SOUP

TORTILLA SOUP • (V) 8.70 / 13.95
add grilled chicken 5

CLASSIC FRENCH ONION 9.45 / 12.75

20% gratuity added to parties of 6 or more.

  @RedstoneInnCo

