



REDSTONE

grill & wine bar



Soup & Salads

Chef's Fresh House Made Daily Creation

Cup 4.95 Bowl with Grilled Croute 6.95

Balsamic Roasted Tomato & Basil with Parmesan Crisp

Cup 4.95 Bowl with Grilled Croute 6.95

Redstone

Fresh Hearts of Romaine Lettuce with Ravenwood Farms Double Smoked Bacon, Grated Grana Padano, Herbed Croutons & House Made Caesar Dressing 9.95

Add Grilled Chicken Breast 4.95 Add Grilled Salmon 5.95, Sesame Crusted Tuna 5.95, Prawns 4.95

Summer Greens

English Cucumber, Roma Tomatoes, Carica & Carrot Strings with Tender Spring Greens & Zesty House-Made Cilantro-Lime Vinaigrette 9.25

Add Grilled Chicken Breast 4.95 Add Grilled Salmon 5.95, Sesame Crusted Tuna 5.95, Prawns 4.95

Baby Spinach Salad

Fresh Baby Spinach with Mandarin Oranges, Shaved Red Onion, Creamy Rock Ridge Dairies Chevre & Toasted Almonds tossed with Chef's Classic Blueberry Vinaigrette 9.95

Add Grilled Chicken Breast 4.95 Add Grilled Salmon 5.95, Sesame Crusted Tuna 5.95, Prawns 4.95

Redstone Greek Style Salad

Crisp Hearts of Romaine with Kalamata Olives, Roma Tomato, Shaved Red Onion, English Cucumber, Roasted Red Peppers, Rock Ridge Dairies Goat's Milk Feta & House-Made Dressing 10.95

Add Grilled Chicken Breast 4.95 Add Grilled Salmon 5.95, Sesame Crusted Tuna 5.95, Prawns 4.95



R E D S T O N E



Redstone Favourites
Available until 4:30pm

Redstone Quiche

Chef's Fresh Daily Creation 13.95

Noodle Bowl

A Hearty Portion of Stir Fried Vegetable Medley tossed with Sweet & Sour Sauce or Coconut-Ginger-Curry Sauce over Shanghai Noodles 9.95

Add Chicken 4.95 Add Beef 4.95 Add Shrimp 6.95 Add Chicken & Shrimp 6.95

Yellow Fin Tuna

Sesame Crusted Rare Seared Yellow Fin Tuna Steak with Lemongrass-Coconut Milk Risotto & Asian Marinated Vegetable Salad 14.95

Grilled Chicken Breast

Pesto Marinated Chicken Breast on a bed of Spinach Risotto with Pan Jus & Rock Ridge Dairies Chevre 14.95

Grilled Atlantic Salmon

Tender Grilled Atlantic Salmon with Carica Risotto & Mango-Cilantro Salsa 15.95



Sandwiches
Available until 4:30pm

All Sandwiches are served with your choice of Soup, Salad or Fresh Chips

Steak Sandwich

Charbroiled 6oz Sirloin on Toasted Herb Focaccia with Cabernet Jus,
Onion Frizzles & Blue Cheese Remoulade 15.95
Add Mushrooms 1.95 Add Onions 1.95

House-Made Grinder

6oz House-Made Burger topped with Red Onion, Tomato & Leaf Lettuce on a
Sesame Seed Bun with Grainy Mustard Aioli 14.95
Add Bacon, Cheddar or Mushrooms 1.95

Philly Cheese Steak

Slow Roasted House Brined Beef Piled High with Sautéed Onions, Peppers & Mushrooms
smothered in Sharp Cheddar & Beef Jus 13.95

Chicken Panini

Marinated Chicken with Roasted Red Peppers, Fresh Baby Spinach,
Pesto & Bocconcini 13.95

Club Panini

House Smoked Chicken with Double Smoked Bacon, Rosemary Ham,
Roma Tomato & Jalapeno Havarti 13.95



Appetizers

Warm Goat Cheese, Spinach & Artichoke Dip
Creamy Goat Cheese, Artichoke Hearts & Spinach topped with Grated Grana Padano,
served with Crispy Naan Bread & Mango-Cilantro Chutney 13.95

Baked Brie
Creamy Brie with Caramelized Pears in a Puff Pastry Sachet
with Raspberry Coulis 14.95

Lobster Risotto
Creamy Risotto with Chunks of Sweet Atlantic Lobster, Cream,
Lemon & Cabernet Jus 14.95

Steamed P.E.I. Blue Mussels
Your Choice of White Wine, Tomato-Basil or Curry Cream with Toasted Focaccia
Full 15.95 Half 8.95

Mediterranean Dip Trio
Roasted Garlic Hummus, Raita & White Bean Dal Makhani
with Crispy Naan Bread. Great for Sharing. 12.95

Antipasto Platter
Genoa Salami, Roasted Peppers, Olives, Sun Dried Tomatoes, Prosciutto, Artichoke Hearts & a Collection of Cheeses
served with warm Baguette. Great for Sharing! 24.95

Cheese Platter
A Selection of Domestic & Imported Cheese's
served with warm Baguette. Great for Sharing! 15.95

Duck Confit Bruschetta
Fresh Tomatoes & Zesty Basil with House Braised Duck Confit &
Quebec Brie Cheese on Garlic Croute 13.95



Entrees

Alaskan Halibut

Pan Seared Wild Caught Alaskan Halibut on a bed of Blueberry Risotto with
Lemon-Caper Butter Sauce 36.95

Baby Back Ribs

A full side of Succulent, Fall off the Bone Baby Back Ribs Smothered in Chef's Own Honey Chipotle
BBQ Sauce with Hand Cut Potato Chips 28.95

Chicken Supreme

Tender & Juicy Chicken Supreme stuffed with Roasted Red Peppers, Cream Cheese & Pancetta with Mushroom
Risotto & Roasted Garlic & Orange Cream Sauce 28.95

Pork Loin

House Brined Pork Loin filled with Apricots, Cranberries & Brie with Sambal Olek & Leek Risotto
& Apple Butter Sauce 24.95

Rack of New Zealand Lamb

Herb Crusted Rack of New Zealand Lamb with Truffled Redstone Duchess &
Green Peppercorn Demi-Cream 37.95

Ahi Tuna

Sesame Crusted Rare Seared Fresh Sushi Grade Ahi Tuna with Ginger-Scallion-Sesame Sauce,
Asian Marinated Vegetables & Lemongrass Risotto 36.95



R E D S T O N E



From Redstone's Grill

Here at Redstone Grill & Wine Bar, Chef Chris Hiltz is Proud to use only AAA Alberta Beef.
We Hand Cut our Steaks from 28 Day Aged Beef for Superior Flavour.

New York Strip Loin

Redstone Spiced Charbroiled New York Strip Loin with Truffled Duchess
Potatoes & Cabernet Demi 32.95

Beef Tenderloin

Charbroiled Beef Tenderloin with Crimini-Port Sauce, Herb Roasted Local Potatoes
& Seasonal Vegetables 36.95

Atlantic Salmon

Grilled Filet of Atlantic Salmon with Lime Scented Risotto & Tennessee-Maple Cream
25.95

Surf & Turf Platter for Two

Grilled Beef Tenderloin with Marinated Chicken Breasts, 2 Atlantic Lobster Tails, Herb Roasted Local
Potatoes, Sautéed Shrimp, Mushroom Risotto & Pan Jus 98.95
Substitute a Rack of Lamb for Tenderloin add 8.95



R E D S T O N E



Pastas

Lobster Risotto

Entree Portion of Chef's Signature Creamy Atlantic Lobster Risotto with Seasonal Vegetables & Cabernet Jus 24.95

Pescatore

Chunks of Atlantic Salmon with Scallops, Black Tiger Shrimp, P.E.I. Blue Mussels & Clams in a Tomato-Basil Sauce over Fettuccini with Grated Grana Padano 24.95

Coconut-Curry Cream Pasta Primavera

A Selection of Seasonal Vegetables tossed with Coconut-Curry Cream over Fettuccini or Risotto with Grated Grana Padano 19.95
Add Chicken 4.95

Carbonara

Red Onion & Ravenwood Farms Berkshire Double Smoked Bacon in a Rich & Creamy Grana Padano & Roasted Garlic Cream Sauce over Penne 25.95
Add Scallops 5.95 Add Chicken 4.95 Add Beef 4.95

Extras

Grilled Salmon 5.95
Grilled Chicken 4.95
Sesame Crusted Rare Seared Tuna 5.95
Prawns 7.75
Scallops 9.25
6 oz Atlantic Lobster Tail 19.95
Side Lobster Risotto 7.95
Skillet of Mushrooms 4.95
Skillet of Onions 3.95