

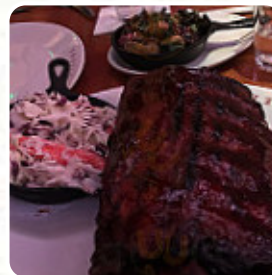
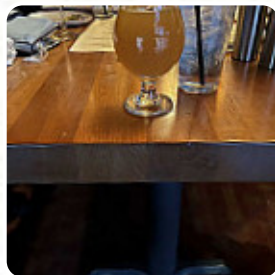


Redstone American Grill Burlington Menu

<https://menuweb.menu>

20 Third Avenue Suite A Burlington, MA 01803, United States

+17812290330 - <http://www.redstonegrill.com/>



The restaurant from Burlington offers **276** different **dishes and drinks** on [the menu](#) for an average price of \$33.6. Redstone is a place where you can enjoy not only delicious meals, but also a memorable experience. From the warm welcome at the door to the cozy atmosphere by the fireplace, every moment is filled with charm. Whether it's a romantic dinner, a business lunch, or a Sunday brunch, the rustic yet elegant setting is perfect for any occasion. With a wood-burning grill, rotisserie, and an open kitchen where our chefs expertly prepare signature steaks, chops, chicken, and the freshest seafood, Redstone is dedicated to providing top-notch service and satisfaction to all our guests.

Ruth's Chris Steak House Rogers Menu



Non Alcoholic Drinks

WATER

Pasta

PASTA PRIMAVERA

Mains

ASIAN NOODLE SALAD \$39.0

Main Courses

PALOMA \$14.0

Burger

BURGER BLEND \$35.0

Salad

CAESAR

Rice

RISOTTO

Starters & Salads

FRENCH FRIES \$13.0

Sauces

AU POIVRE SAUCE \$7.0

Appetizer

SEAFOOD PLATTER

Fish

SEA BASS

Beef Dishes

FILET MIGNON

Beef

COWBOY RIBEYE \$76.0

South American Beef

NEW YORK STRIP \$62.0

Donuts

CHOCOLATE OLD FASHIONED \$14.0

Wine

BOTTLE OF WINE

American Food

MAC AND CHEESE

Lunch Menu

FILET SLIDERS \$24.0

Rum

BACARDI 8 YEAR

Vegetables

FIRE-ROASTED CORN \$13.0

Beverages

ARNOLD PALMER \$6.0

Coffee

ESPRESSO

Ruth's Chris Steak House Rogers Menu



Soups And Salads

SEARED AHI TUNA SALAD* \$28.0

Soup & Salads

SOUP OF THE DAY (CUP) \$14.0

Red Wine

RODNEY STRONG, CABERNET
SAUVIGNON, ALEXANDER VALLEY,
CALIFORNIA

Soup & Salad

BLACK BLEU SALAD \$36.0

Chef's Selection

VEGETARIAN PLATE

Red

THE FOUR GRACES, PINOT NOIR,
WILLAMETTE VALLEY, OREGON

Specialty Cocktails

HIBISCUS MARGARITA \$16.0

Appetizers & Soups

LOBSTER VODOO \$29.0

Our Cuts - No Shortcuts

T-BONE \$69.0

Bourbon

BUFFALO TRACE, BOURBON

Hibachi

FILET SHRIMP \$63.0

SHOTS...SHOTS....SHOTS

GREY GOOSE, VODKA

Steaks & Chops

PETITE FILET SHRIMP* \$64.0

Draft Beers

AMSTEL LIGHT

Compliments

OSCAR STYLE \$26.0

Full Intensity Red Wines

CAYMUS VINEYARDS, CABERNET
SAUVIGNON, NAPA VALLEY, CALIFORNIA

Usda Prime Steaks & Chops

PORTERHOUSE FOR TWO \$119.0

Craft Cocktails

POMEGRANATE MARTINI \$14.0

Bourbon & Whiskey

ANGEL'S ENVY, BOURBON

Scotch

DEWAR'S, WHITE LABEL

Ruth's Chris Steak House Rogers Menu



From The Land & Sea

LAMB CHOPS \$59.0

Hand Crafted Cocktails

ROSEMARY GREYHOUND \$14.0

Potatoes & Vegetables

MASHED \$13.0

Siete Leguas

DON JULIO, REPOSADO

Sandwiches & Entrees

FILET (6 OZ) SHRIMP \$51.0

Signature Steak & Chops

TOURNEDOS SHRIMP \$68.0

Single Malts

THE MACALLAN 12 YEAR

Soups, Salads, & Boards

CAESAR SALAD \$12.0

Ruth's @ The Bar

CAJUN STEAK BITES

Caribbean

CAPTAIN MORGAN, ORIGINAL SPICED RUM

Juniper

SON OF A BEESTING \$15.0

Lunch Prix Fixe

LUNCH PRIX FIXE \$36.0

Sides

SWEET POTATO

Scotch & Whisky

GLENLIVET 12 YEAR

Steaks & Filets

FILET OSCAR \$77.0

Neighborhood Burgers

THE CLASSIC \$6.0

Chef Designed Chopped Salads

STEAK HOUSE SALAD

SPECIALTIES & DINNER

STUFFED CHICKEN BREAST \$28.0

Signature Steak

TOURNEDOS SHRIMP* \$68.0

Ruth's Classics

TRUFFLE CRUSTED FILET \$60.0

Dinner \$46.99

RIBEYE \$65.0

Main Courses And Sides

GARLIC MASHED POTATOES

Ruth's Chris Steak House Rogers Menu



Main Dishes

SMALL FILET \$53.0

MIXED GRILL* \$49.0

Steaks

STEAK FRITES

PORTERHOUSE

From The Grill

MIXED GRILL \$49.0

BERKSHIRE PORK CHOP \$49.0

Spirits

MARTINI

BELVEDERE, VODKA

Potatoes

HASHBROWNS \$13.0

HASH BROWNS

Whites

ROMBAUER, CHARDONNAY, CARNEROS,
CALIFORNIA

SANTA CRISTINA, PINOT GRIGIO, DELLE
VENEZIE, ITALY

Sparkling

GRUET, BRUT, NEW MEXICO

RUFFINO, MOSCATO D'ASTI, PIEDMONT,
ITALY

Rosé Wines

HECHT BANNIER, ROSÉ, CÔTES DE
PROVENCE, PROVENCE, FRANCE

CHATEAU MONTAUD, ROSÉ,
CÔTES DE PROVENCE \$11.0

Wines By The Glass

SELECT WHITE WINE \$9.0

SELECT RED WINE \$9.0

Rum & Tequila

PAPA'S PILAR DARK, RUM

MYERS'S DARK, RUM

Signature Plates

FLAMING OYSTERS
ROCKEFELLER \$32.0

RBAR BURGER* \$21.0

Seafood & Specialties

GARLIC CRUSTED SEA BASS \$48.0

MARKET VEGETABLE LINGUINI

Entrée Complements

BLEU CHEESE CRUST \$7.0

TRUFFLE CRUST \$9.0

Tradicional Reposado

PATRÓN, SILVER

PATRÓN, AÑEJO

Aged Steaks & Chops

NEW YORK STRIP \$52.0

RIBEYE \$65.0

Seafood

CRAB CAKES

Ruth's Chris Steak House Rogers Menu



CALAMARI
LOBSTER TAIL

CRANBERRY TWIST \$6.0
KETEL ONE SPIKED \$14.0

Drinks

BEER
DRINKS
SAM ADAMS

Seasonal Pairing

A LA CARTE RBAR BURGER \$21.0
FILET* CABERNET \$59.0
FILET* ROSÉ \$50.0

Dessert

CARROT CAKE CUPCAKE
CHEESE CAKE
CARROT CAKE CUPCAKE WITH CREAM
CHEESE ICING

Potatoes & Fresh Sides



AU GRATIN \$13.0
BAKED \$13.0
CREMINI MUSHROOMS \$13.0

Beer

BUD LIGHT
HEINEKEN
BUDWEISER

Restaurant Category

DESSERT
STEAKHOUSE
VEGETARIAN

Food

FILET OSCAR* \$77.0
FILET SLIDERS*
CAJUN STEAK BITES* \$19.0

Specialty Cuts

BONE-IN FILET \$79.0
BONE-IN FILET* \$79.0
BONE-IN NEW YORK STRIP* \$68.0
TOMAHAWK RIBEYE* \$149.0

Bourbon & Scotch

KNOB CREEK, BOURBON
ELIJAH CRAIG SMALL BATCH,
BOURBON
UNCLE NEAREST 1856 WHISKEY

Manager Features

RBAR BURGER \$21.0
VIÑA CONO SUR, PINOT NOIR, 20
BARRELS LIMITED EDITION ,
CASABLANCA VALLEY, ACONCAGUA,
CHILE
POST BEAM BY FAR NIENTE, CABERNET
SAUVIGNON, NAPA VALLEY, CALIFORNIA
CAYMUS VINEYARDS, CABERNET
SAUVIGNON, NAPA, CALIFORNIA \$35.0

Freshly Squeezed Lemonades

SPARKLING POMEGRANATE \$6.0

Ruth's Chris Steak House Rogers Menu



Soups

| | |
|-----------------------|--------|
| LOBSTER BISQUE | |
| SEARED AHI TUNA SALAD | \$28.0 |
| SOUP SALAD | \$24.0 |
| SEAFOOD SAUSAGE GUMBO | \$14.0 |
| SOUP OF THE DAY | \$13.0 |

Sandwiches

| | |
|---------------------|--------|
| CRAB CAKE SANDWICH | \$24.0 |
| SHRIMP PO' BOY | \$24.0 |
| KING SALMON FILLET* | \$42.0 |
| PRIME FRENCH DIP* | \$32.0 |
| FILET, 6 OZ* SHRIMP | \$51.0 |

Uncategorized

| | |
|---|--------|
| ROUTESTOCK, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA | |
| CLASSIC FILET | \$59.0 |
| FILET ROSÉ | \$50.0 |
| COCONUT GINGER LEMON DROP | \$14.0 |
| CHALK HILL, CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA | |

Reds

| | |
|---|--------|
| SEA SUN, PINOT NOIR, CALIFORNIA | |
| PRIMARIUS, PINOT NOIR, OREGON | |
| BELLE GLOS, PINOT NOIR, CLARK TELEPHONE, SANTA MARIA VALLEY, CALIFORNIA | |
| JOSH CELLARS, MERLOT, CALIFORNIA | |
| JUSTIN, CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA | |
| PRIMARIUS, PINOT NOIR, DUNDEE HILLS, OREGON | \$13.0 |

Starters



| | |
|----------------------------|--------|
| CHEF'S CATCH OF THE DAY | \$39.0 |
| LOBSTER MAC CHEESE | \$36.0 |
| PETITE FILET SHRIMP | \$65.0 |
| ONCE UPON A TIME IN MEXICO | \$13.0 |
| TRUFFLE CRUSTED FILET* | \$60.0 |
| FILET SHRIMP* | \$63.0 |
| STEAK FRITES* | |

Sparkling Wines

| | |
|---|--------|
| MIONETTO, PROSECCO ROSE, PRESTIGE COLLECTION GRAN , ITALY | \$13.0 |
| MIONETTO, PROSECCO, BRUT, TREVISO, PRESTIGE COLLECTION GRAN , VENETO, ITALY | \$13.0 |
| NICOLAS FEUILLATTE, BRUT, BLUE LABEL , CHAMPAGNE, FRANCE | \$25.0 |
| MIONETTO, PROSECCO, ROSÉ, VENETO, ITALY, NV, 187ML | \$13.0 |
| MIONETTO, PROSECCO, VENETO, ITALY, NV, 187ML | \$16.0 |
| NICOLAS FEUILLATTE, BRUT, CHAMPAGNE, FRANCE, NV, 187ML | \$22.0 |
| LANSON BLACK LABEL, BRUT, CHAMPAGNE, FRANCE, NV, 375ML | \$65.0 |

Signature Steaks & Chops

| | |
|------------------------|---------|
| BONE-IN NEW YORK STRIP | \$68.0 |
| TOMAHAWK RIBEYE | \$149.0 |
| CLASSIC FILET* | \$59.0 |
| SMALL FILLET | \$52.0 |
| T-BONE | \$69.0 |
| COWBOY RIBEYE* | \$76.0 |

Ruth's Chris Steak House Rogers Menu



PORTERHOUSE FOR TWO* \$119.0

ROASTED BRUSSELS SPROUTS \$13.0

Vodka & Gin

TITO'S HANDMADE, VODKA

KETEL ONE, VODKA

WHEATLEY, VODKA

BOMBAY SAPPHIRE, GIN

HENDRICK'S, GIN

SIPSMITH, GIN

AVIATION, GIN

Entrées



CHILLED SEAFOOD TOWER

BARBECUED SHRIMP \$25.0

SHRIMP COCKTAIL \$22.0

VEAL OSSO BUCO RAVIOLI \$21.0

MUSHROOMS STUFFED WITH CRABMEAT \$21.0

SIZZLING BLUE CRAB \$29.0

SIZZLING BLUE CRAB CAKES \$43.0

SPRING ROLLS

SEARED AHI TUNA* \$22.0

Side Dishes



MAC CHEESE

CREAMED SPINACH

STEAMED BROCCOLI

SHOESTRING FRIES \$13.0

MASHED POTATOES

POTATOES AU GRATIN \$13.0

SWEET POTATO CASSEROLE \$13.0

FRESH BROCCOLI \$13.0

GRILLED ASPARAGUS \$13.0

Hand-Crafted Cocktails



WHISKEY BASIL SMASH \$15.0

RASPBERRY ROSEMARY COSMO \$14.0

RUTH'S RYE OLD FASHIONED \$14.0

WILDBERRY LEMONADE \$13.0

BLOOD ORANGE GRAPEFRUIT MARGARITA \$16.0

ELDER STATESMAN \$15.0

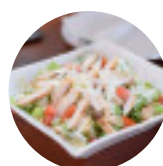
ORGANIC KISS

CITRUS COOLER \$13.0

SMOKEY MARGARITA \$14.0

FRENCH QUARTER 75 \$14.0

Salads



CAESAR SALAD

SEARED AHI TUNA \$22.0

CHILLED SHELLFISH SALAD \$30.0

LETTUCE WEDGE \$13.0

FRESH MOZZARELLA HEIRLOOM TOMATO SALAD \$15.0

RUTH'S CHOPPED SALAD \$15.0

HARVEST SALAD \$16.0

SIDE SALAD

WEDGE SALAD

RUTH'S CHOPPED SALAD* \$14.0

ASIAN NOODLE SALAD* \$39.0

BLACK BLEU SALAD* \$36.0

Ruth's Chris Steak House Rogers Menu



White Wines

RAIMUND PRÜM, RIESLING, ESSENCE ,
MOSEL, GERMANY

WILLIAM HILL ESTATE WINERY,
SAUVIGNON BLANC, NAPA VALLEY,
CALIFORNIA

GIESEN, SAUVIGNON BLANC,
MARLBOROUGH, NEW ZEALAND

CAVE DE LUGNY, CHARDONNAY, LES
CHARMES , MÂCON-LUGNY, BURGUNDY,
FRANCE

DIATOM, CHARDONNAY, SANTA
BARBARA COUNTY, CALIFORNIA

MOVENDO, MOSCATO, SICILIA, \$11.0
ITALY, NV

VILLA WOLF, RIESLING, PFALZ, \$10.0
GERMANY

DANZANTE, PINOT GRIGIO, DELLE \$11.0
VENEZIE, ITALY

WILLIAM HILL, SAUVIGNON \$11.0
BLANC, NAPA, CALIFORNIA

WENTE, CHARDONNAY, ESTATE \$11.0
GROWN, CENTRAL COAST,
CALIFORNIA

LES JAMELLES, CHARDONNAY, \$12.0
LANGUEDOC, FRANCE

GUNDLACH BUNDSCHU, \$16.0
CHARDONNAY, SONOMA,
CALIFORNIA

Red Wines

QUILT, RED BLEND, THREADCOUNT ,
CALIFORNIA

WENTE VINEYARDS, CABERNET
SAUVIGNON, SOUTHERN HILLS ,
LIVERMORE, CALIFORNIA

FINCA DECERO, MALBEC, REMOLINOS
VINEYARD , MENDOZA, ARGENTINA

CONUNDRUM, RED BLEND, \$14.0
CALIFORNIA

CHÂTEAU BONNET, BORDEAUX \$12.0
BLEND, BORDEAUX, FRANCE

CASTELLO DI QUERCETO, \$15.0
TUSCAN RED, TUSCANY, ITALY

TINTONEGRO, MALBEC, \$11.0
MENDOZA, ARGENTINA

LEESE-FITCH, PINOT NOIR, \$11.0
CALIFORNIA

PALI RIVIERA , PINOT NOIR, \$16.0
SONOMA COAST, CALIFORNIA

DOMAINE DE BERNIER, PINOT \$14.0
NOIR, LOIRE VALLEY, FRANCE

STONECAP, CABERNET \$10.0
SAUVIGNON, COLUMBIA VALLEY,
WASHINGTON

LIBERTY SCHOOL, CABERNET \$12.0
SAUVIGNON, PASO ROBLES,
CALIFORNIA

BROWNE FAMILY HERITAGE , \$15.0
CABERNET SAUVIGNON,
COLUMBIA VALLEY, WASHINGTON

These Types Of Dishes Are Being Served



LAMB CHOPS \$59.0

BREAD

FISH

SALAD

APPETIZER

LOBSTER

LAMB

DESSERTS

BURGER

SOUP

MEAT

ICE CREAM

TUNA STEAK

Ruth's Chris Steak House Rogers Menu



Ingredients Used



GRILLED SHRIMP \$24.0
SEAFOOD
SOFT SHELL CRAB

CHOCOLATE

TUNA

POTATOES

SHRIMP

CHEESE
BUTTER
GARLIC
BROCCOLI
VEGETABLES
RASPBERRY
SWEET POTATOES
MUSHROOMS
SPINACH

Ruth's Chris Steak House Rogers

3529 Pinnacle Hills Parkway
Rogers, AR 72758, United States

Opening Hours:
Monday 16:00-21:00
Tuesday 16:00-21:00
Wednesday 16:00-22:00
Thursday 16:00-22:00
Friday 11:00-15:00
Saturday 16:00-22:00
Sunday 16:00-21:00

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