

Redwoods Grill & Bar Dinner Menu

Lite Bites

Grilled Chicken Caesar Salad 11.99

our zesty Caesar salad topped with a sliced, grilled chicken breast and homemade chili corn-cROUTONS

The Redwoods Burger 8.99

fresh 8oz. Sirloin burger grilled over Jersey hardwood
add bacon, fried onion, mushrooms, raw onion, Cheddar, Swiss, Provolone, American or salsa .50 each

Gorgonzola Burger 8oz. 10.99

Sirloin burger topped with Gorgonzola cheese and red onion marmalade served with fries

The Sierra Burger 10.99

an 8oz. Sirloin burger with melted Cheddar, Swiss, fresh tomato salsa, bacon and a zesty Sierra sauce with fries

Blackened Chicken Wrap 10.99

spicy wood-grilled chicken and fresh Caesar salad wrapped in a whole wheat tortilla served with fries

Grilled Chicken on Sourdough Roll 8.99

fresh 5oz. chicken breast grilled over Jersey hardwood
add bacon, fried onion, mushrooms, raw onion, Cheddar, Swiss, Provolone, American or salsa .50 each

Sweet and Smokey Chicken 9.99

wood-grilled and topped with Provolone cheese, bacon and a smokey avocado mayonnaise served on a sourdough roll with fries

Santa Fe Salad 13.99

sliced fajita chicken, tomato salsa, crisp tortilla strips, Cheddar and Monterey Jack cheeses over fresh greens tossed in a lemon-herb vinaigrette

Cog Hill Salad with Shrimp 14.99

fresh mesclun salad tossed with an orange shallot vinaigrette, topped with Wisconsin Brie, fresh strawberries, candied almonds and shaved red onion, accompanied by 3 wood-grilled shrimp

Wood-Grilled Vegetable Sandwich 8.99

assorted grilled vegetables and fresh Mozzarella stacked on home-style 8-grain bread with sun-dried tomato vinaigrette, served with fries

Vegetarian Black Beans & Rice 8.99

a ragout of black beans, tomato, garlic and onion served with white rice, tomato salsa and lime sour cream

Hot Turkey & Provolone "BLT" 9.99

house-roasted turkey, Provolone, Applewood-smoked bacon, lettuce and tomato on home-style 8-grain bread with horseradish mayonnaise

Smoked Gouda "Mac 'n' Cheese" 12.99

creamy smoked Gouda sauce with Italian farfalle tossed with thinly sliced prosciutto and fresh scallions
add grilled chicken 3.00 add 3 grilled shrimp 5.99

Appetizers

Corn & Crab Fritters 8.99

crispy dumplings loaded full of lump crab meat and sweet corn served with a lime-chipotle aioli

Chicken Nachos 9.99

corn tortillas with Jamaican Jerk seasoned chicken, black beans and cheese, topped with salsa, lime sour cream and scallions
A great appetizer for two!

Redwoods Tapas For 2 12.99

a great compliment to a bottle of wine!
Our own spin on a Spanish tasting platter

Wood-Grilled Shrimp Cocktail 10.99

a Redwoods house specialty of 5 large shrimp fresh off the grill served with cocktail and lemon-butter sauces

Buffalo Wings (6) - 5.99 (12) - 8.99

our own blended Habanero and Serrano chili sauces available plain, mild, medium, hot or with BBQ sauce

Smoked Gouda "Mac 'n' Cheese" 7.25

creamy smoked Gouda sauce with Italian farfalle tossed with thinly sliced prosciutto and fresh scallions

Pan Seared Scallops Au Gratin 11.99

Redwoods award winning appetizer.
Fresh jumbo sea scallops served over a bed of spinach, topped with crabmeat au gratin and surrounded by a Champagne cream sauce

Crispy Fried Calamari 9.99

tender squid served with a trio of Asian dipping sauces

Soups

Redwoods Shrimp Bisque

a rich blend of shrimp, cream and sherry. Our house specialty

6.50 bowl 4.50 cup

Soup du Jour

if you are a soup lover then you must try Ben's creations

6.50 bowl 4.50 cup

Salads

Cog Hill Salad 6.99

fresh mesclun salad tossed with an orange shallot vinaigrette, topped with Wisconsin Brie, fresh strawberries, candied almonds and shaved red onion

Mixed Greens 4.99

fresh greens and vegetables with your choice of house-made Bleu cheese, citrus-herb vinaigrette or creamy peppercorn dressing

Caesar Salad 5.99

a zesty classic served with crisp romaine lettuce and homemade chili-corn croutons

Entrees

Filet Mignon 26.99

a wood-grilled 8oz. Filet served with a Shiraz-wild mushroom demi-glance, garlic mashed potatoes and vegetable du jour

Dry Aged Kansas City Strip 33.99

a 14oz. bone-in premium gold black angus strip steak from Indian Ridge in nearby Telford, Pa., seared to your liking over the wood fire and served with crispy onion straws, Chipotle butter and garlic mashed potatoes

Big City Cowboy Steak 25.99

an 18 oz. rib-eye steak, marinated with our own steak spice, grilled and saddled with a mess of pan-fried mushrooms and onions, then bunked-down with a herd of steak fries

Sedona Double-Cut Pork Rib Chop 21.99

an all-natural 14oz. chop, marinated and wood-grilled, served with a sweet and zesty fruit chile sauce, a fire-roasted poblano pepper relish, garlic mashed potatoes and vegetable du jour

Twin Lamb Chops 25.99

two 7oz. domestic lamb loin chops, wood-grilled and served with Italian Gorgonzola, shallot-butter sauce, garlic mashed potatoes, and vegetable du jour

Glazed Salmon 23.99

Redwoods #1 selling Entrée!

A unique marriage of texture and flavor. A wood-grilled fillet, brushed with a honey balsamic glaze served on an island of wild rice and lemon butter sauce, topped with crispy fried leeks

Capri Shrimp and Risotto 21.99

creamy lemon-champagne Risotto and wood-grilled shrimp,
finished with basil oil and served with grilled vegetables

“New England Style” Jumbo Sea Scallops

26.99 small plate 16.99

wood-grilled scallops with a sauce of minced clams, crisp bacon, lemon and white-wine
served with garlic mashed potatoes and sautéed spinach

Organic Chicken with Braised Greens 18.99

a wood-grilled, semi-boneless chicken breast served atop garlic-braised greens
with a grilled Parmesan polenta and lime-chipotle aioli

Thai Peanut Sauce with Rice Noodles 15.99

a health-minded meal of stir-fried vegetables in a peanut-garlic sauce tossed with rice noodles

Chicken 18.99 Shrimp 19.99 Organic Chicken 20.99

Absolut Chicken 17.99 small plate 12.99

strips of sautéed chicken breast in a pink vodka sauce,
tossed with fresh vegetables and penne pasta

Roasted Portobello Ravioli 17.99

hand-made ravioli filled with Portobello mushrooms, fresh Mozzarella and
Parmesan cheeses, served with fresh baby Arugula, fire-roasted tomatoes
and Shiitake mushrooms in an infused roasted tomato oil

Redwoods Fajita

your choice of marinated Filet Mignon, chicken or shrimp, with peppers and onions
served with flour tortillas, rice, black beans and a “Fixins” plate of
homemade salsa, lettuce, Cheddar cheese and lime sour cream

Filet Mignon 19.99 Shrimp 19.99 Chicken 17.99

Mendicino Filet Tips 18.99

pan-seared tenderloin tips with cremini, button and Shiitake mushrooms
in a velvety sherry demi-glace, finished with crumbled
Wisconsin Bleu cheese, served with garlic mashed potatoes

Twin Crab Cakes 23.99 small plate 14.99

Chesapeake Bay “Original” recipe, packed full of Jumbo Lump crabmeat,
accompanied by remoulade, served with wild rice

Almond Crusted Tilapia 19.99

fresh tilapia fillet, pan-seared with toasted almonds and red-flame grapes
in a lemon, white-wine butter sauce, served with wild rice

Maryland "Cioppino" 22.99

jumbo shrimp, tender chicken, button mushrooms and roasted red potatoes in a rich and zesty Maryland-spiced seafood broth topped with jumbo lump crab

Side Dishes

Onion Straws 3.99

Fried Leeks 3.99

Sautéed Mushrooms & Onions 2.99

Brew City French Fries 2.99

Steak Fries 2.99

Garlic Mashed Potatoes 2.99

Oven Roasted Potatoes 2.99

Vegetable Du Jour 3.25

Grilled Shrimp By The Piece 2.50

Cole Slaw 2.50

Guacamole 4.50

Executive Chef: Sean K. Henry

Sous Chef: Benjamin Peck