

Redwoods Grill & Bar Dinner Menu

Lite Bites

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 and fries

Sirloin Burger 9.50

fresh 8oz. wood-grilled patty served with lettuce, tomato, pickle and fries

Choose Your Toppings:

american cheese, cheddar, swiss, provolone, sautéed onion, onion marmalade, mushrooms .50 each

Premium:

applewood smoked bacon, Italian gorgonzola, fresh mozzarella .99 each

Smoked Gouda “Mac ‘n’ Cheese” 12.99

creamy smoked gouda sauce with orecchiette pasta, tossed with thinly sliced prosciutto and fresh scallions

Blackened Chicken Wrap 10.99

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

The Sierra Burger 11.99

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

Gorgonzola Burger 8 oz. 11.99

sirloin burger topped with gorgonzola cheese and red onion marmalade 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

Sweet and Smokey Chicken 10.99

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

Appetizers

Wood-Grilled Shrimp Cocktail 11.99

5 skewered shrimp fresh off the grill, served with cocktail and lemon-butter sauces,
a crowd pleaser since day one

Crispy Fried Calamari 9.99

a flavorful and crispy benchmark served with a trio of Asian dipping sauces

Chicken Nachos 9.99

a heaping mound of corn tortillas buried under Jamaican Jerk seasoned chicken, black beans and
cheese, topped with salsa, lime sour cream and scallions. A great appetizer for two!

Smoked Gouda “Mac ‘n’ Cheese” 7.99

creamy smoked gouda sauce with orecchiette pasta
tossed with thinly sliced prosciutto and fresh scallions

Redwoods Tapas For 2 12.99

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

Buffalo Wings (8) - 7.99

large meaty wings with our own blended habanero and serrano chili sauces,
available plain, mild, medium, hot or with BBQ sauce

Napa Valley Bruschetta 7.99

a warm roasted eggplant and olive medley with fresh mozzarella
burrata, balsamic syrup, and toasted ciabatta bread

Pan Seared Scallops Au Gratin 11.99

award winning dish of fresh jumbo sea scallops served over a bed of creamed spinach, topped
with crabmeat au gratin and surrounded by a Champagne cream sauce

Soups & Salads

Ben’s Soup Creations

if you’re a soup lover you must try Ben’s fresh selection
6.50 bowl 4.50 cup

Redwoods Shrimp Bisque

a rich blend of shrimp, cream and sherry. Our house specialty
6.50 bowl 4.50 cup

Organic Spinach and Goat Cheese 6.99

tossed in a delicious maple-poppy seed dressing with apple smoked bacon, dried cranberry,
yellow squash, grape tomato and raw red onion

Caesar Salad 5.99

a zesty classic served with crisp romaine, shredded asiago cheese and homemade chili-corn croutons

Mixed Greens 4.99

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

Wood-Grilled

Big City Cowboy Steak 26.99

a robustly spiced 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

Filet Mignon 26.99

juicy wood-grilled 8oz. filet served with a distinctive Shiraz-wild mushroom demi-glace, garlic mashed potatoes and vegetable du jour

Twin Lamb Chops 27.99

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

Redwoods All Time Favorite! Glazed Salmon 23.99

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

Organic Chicken Calvados 18.99

a flavorful wood-grilled semi-boneless chicken breast served atop garlic-braised spinach and kale with roasted root vegetables and an apple cider-brandy demi-glace

Saxony 'All-Natural' Pork Chop 21.99

an all-natural 14oz. chop, marinated and wood-grilled, served with a Bass ale mustard sauce, oven roasted potatoes and vegetable du jour

Entrees Salads & Sides

Grilled Chicken Caesar Salad 11.99

our zesty Caesar salad topped with sliced grilled chicken breast and homemade chili corn croutons

Organic Spinach and Goat Cheese 9.99

tossed in a delicious maple-poppy seed dressing with applewood smoked bacon, dried cranberry, yellow squash, grape tomato and raw red onion
Add grilled chicken 2.99 add 3 grilled shrimp 5.99

Santa Fe Salad 13.99

a glorious combination of sliced fajita chicken, tomato salsa, crisp tortilla strips, cheddar and monterey jack cheese over fresh greens tossed in a lemon-herb vinaigrette

Seafood & Specialty Entrees

Capri Shrimp and Risotto 22.99

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

Fulton's Seafood Gnocchi 24.99

shrimp, scallops, and jumbo lump crabmeat tossed with roasted portabello mushrooms,
sundried tomatoes, and leeks in a basil-mascarpone cream sauce with potato gnocchi

Twin Crab Cakes 23.99 small plate 14.99

Chesapeake Bay "Original" recipe, packed full of jumbo lump
crabmeat, accompanied by remoulade, served with jasmine rice

"New England Style" Jumbo Sea Scallops

26.99 small plate 16.99

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

Almond Crusted Tilapia 19.99

encrusted and pan-seared with toasted almonds topped with red-flame grapes
in a lemon and white wine butter sauce, served with jasmine rice

Farmer's Market Ravioli 18.99

hand-made whole wheat ravioli filled with squash,
mushrooms, beets, peppers and a touch of ricotta cheese,
finished with fresh tomatoes in a fennel-saffron broth

Thai Peanut Sauce with Rice Noodles 15.99

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

Chicken 18.99 3 Shrimp 19.99 Tenderloin Tips 20.99

Redwoods Fajita

a delicious blend of chile-lime seasoned peppers and onions served
with flour tortillas, jasmine rice, black beans and a "Fixins" plate of homemade salsa,
lettuce, cheddar cheese and lime sour cream

Your choice of wood grilled:

Filet Mignon 19.99 Shrimp 19.99 Chicken 17.99

Absolut Chicken 17.99 small plate 12.99

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

Mendicino Filet Tips 19.99

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

Arcadia Chicken 18.99

with a cornmeal mix topped with Italian fontina cheese, red onion, fresh cilantro,
poblano peppers, and a red pepper demi-glace, garnished with fried shoestring potatoes

Choose From a Variety of Sides

Cole Slaw

Vegetable Du Jour

Steak Fries

Brew City French Fries

Fried Leeks

Garlic Mashed Potatoes

Sautéed Mushrooms and Onions

Roasted Root Vegetables

House Made Guacamole 4.50

Grilled Shrimp by the piece 2.25

Executive Chef : Sean K. Henry

Sous Chef : Benjamin Peck