



SOUPS & APPETIZERS

Chef's Soup of the Day

Cup 3.99
Bowl 5.99

Chicken Nachos

corn tortillas with Jamaican Jerk seasoned chicken, black beans and cheese, topped with homemade salsa, sour cream and scallions
Half portion 6.99 Full portion 8.99

Redwoods Tapas Plate

a Spanish-style hors d'oeuvre assortment
A great plate for 2! 11.99

Caesar Salad

our zesty salad of crisp romaine lettuce, house dressing, Asiago cheese and homemade chili-corn croutons 5.99

Redwoods Shrimp Bisque

our house specialty
Cup 3.99
Bowl 5.99

Crispy Fried Calamari

tender squid served with a trio of Asian dipping sauces 9.99

Buffalo Wings

our own blended Habanero and Serrano chili sauces available plain, mild, medium, hot or with BBQ sauce
(6) - 4.99 (12) - 7.99

House Salad

fresh greens and vegetables with your choice of our house-made Bleu cheese, creamy peppercorn or citrus herb vinaigrette dressing 4.99

ENTREE SALADS

Caesar Salad

our zesty salad of crisp romaine lettuce, house-made dressing, Asiago cheese and homemade chili-corn croutons 6.99

Mixed Greens

fresh greens and vegetables with your choice of Bleu cheese, citrus herb vinaigrette or creamy peppercorn dressing 5.99

Shaumbery Greens

fresh field greens tossed with a honey-balsamic vinaigrette, italian gorgonzola, toasted pecans, Asian pear apple, shallots and grape tomatoes 7.99

Redwoods Cobb Salad

mixed greens topped with smoked bacon, eggs, Bleu Cheese, grilled vegetables, shallots, pickled Jalapeno and your choice of dressing 11.99

An Exceptional Addition to Your Salad

3 Grilled Shrimp 4.99, Grilled Chicken 3.00, Grilled Salmon 4.99, Wood-Grilled Vegetables 2.00

Santa Fe Salad

#1 selling lunch entree for 12 years
fresh greens tossed with a lemon herb vinaigrette, topped with fajita chicken, fresh salsa crisp tortillas, Cheddar and Monterey Jack cheeses 11.99



All burgers and sandwiches come with a choice of Fries, Cole Slaw, Kettle Chips or Small Mixed Greens

Pastrami & Turkey Reuben

hot Pastrami, turkey, Swiss, house-braised cabbage, onions and Russian dressing served on homestyle rye 9.99

Turkey & Smoked Gouda Wrap

fresh sliced turkey, smoked Gouda cheese, mesclun greens and tomato with honey mustard served in a whole wheat wrap 8.99

Fresh Mozzarella & Fire Roasted Tomatoes

a ciabatta roll stacked with red peppers, fresh basil, fire-roasted roma tomatoes, fresh Mozzarella, extra virgin olive oil and aged balsamic syrup 9.99

Chesapeake Bay Crab Cake

Chesapeake Bay "Original Recipe," packed full of Jumbo Lump crab meat, served on a sourdough roll with melted Cheddar, mesclun greens and lime-avocado mayonnaise 13.99

The Sierra Burger

an 8oz. Sirloin burger topped with melted Cheddar, Swiss, fresh tomato salsa, bacon and Sierra sauce 9.99

Hot Turkey & Provolone "BLT"

house-roasted turkey, Provolone, Applewood-smoked bacon, lettuce and tomato on homestyle 8-grain bread with horseradish mayonnaise 9.99

Blackened Chicken Wrap

wood-grilled blackened chicken breast and fresh Caesar salad in a whole wheat wrap 9.99

Wood-Grilled Vegetable Sandwich

grilled fresh vegetables stacked with fresh Mozzarella on homestyle 8-grain bread with sun-dried tomato vinaigrette 7.99

Sweet and Smokey Chicken

seasoned and wood-grilled with Provolone cheese, bacon and a smokey avocado mayonnaise, served on a sourdough roll 8.99

Gorgonzola Burger

an 8oz. Sirloin burger topped with Gorgonzola cheese and red onion marmalade 9.99

Grilled Chicken on Sourdough

wood-grilled chicken breast 7.99

The Redwoods Sirloin Burger

fresh 8oz. wood-grilled patty 7.99

You make the sandwich the way you like it! Served with lettuce, tomato, pickle and choice of side.

add bacon, sauteed onion, mushrooms, raw onion, Cheddar, Swiss, Provolone, American, .50 each

Garlic Greens on Flatbread

a homemade multi-grain flatbread topped with garlic braised greens and melted, smoked Gouda, served with Red Pepper Hummus 8.99

Bronzed Seafood Sampler

specialty seasoned shrimp, scallops and tilapia served over sauteed spinach, finished with a lemon-butter sauce, wild rice 13.99
add crabcake 19.99

Wood-Grilled Salmon

grilled and brushed with a honey balsamic glaze, placed on a bed of rice and finished with lemon-butter sauce and crispy leeks 13.99

Shrimp and Tortellini

fresh jumbo shrimp sauteed with broccoli, Israeli basil, roasted shallots and garlic butter tossed with tri-color cheese tortellini, served with grilled bread 11.99

Rice Noodles with Thai Peanut Sauce

a health minded meal of stir fried fresh vegetables in a peanut garlic sauce tossed with rice noodles 8.99

Filet Mignon

mouthwatering 5oz. wood-grilled filet, served with a caramelized shallot-roasted tomato demi-glaze, steak fries and vegetables 13.99

Vegetarian Black Beans & Rice

a ragout of black beans, tomato, garlic and onions topped with lime sour cream and salsa, served with rice 6.99

Omelette of the Day

a 3-egg omelette filled with a fresh daily creation, served with a mixed green salad M.P.