

Redwoods Grill & Bar

Lunch Menu

Soups & Appetizers

Ben's Soup Creations

If you're a soup lover then you must try Ben's fresh selection

Cup 4.50

Bowl 6.50

Redwoods Shrimp Bisque

A rich blend of shrimp, cream and sherry

Our house specialty

Cup 4.50

Bowl 6.50

Crispy Fried Calamari

A flavorful and crispy benchmark served with a trio of Asian dipping sauces 9.99

Napa Valley Bruschetta

A warm roasted eggplant and olive medley with fresh mozzarella burrata, balsamic syrup and toasted ciabatta bread 6.99

Chicken Nachos

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! 9.99

Redwoods Tapas For 2

a great compliment to a bottle of wine!

Our own spin on a Spanish tasting platter 12.99

Buffalo Wings

Large meaty wings with our own blended habanero and Serrano chili sauces available plain, mild, medium, hot or with BBQ sauce (8) - 7.99

Wood-Grilled Vegetable & Goat Cheese Quesadilla

Filled with an assortment of fresh grilled vegetables, finished with a flavorful lime-chipotle aioli 5.99

Entrée Salads

Santa Fe Salad

A glorious combination of sliced fajita chicken, tomato salsa, crisp tortilla strips, cheddar and Monterey jack cheeses over fresh greens tossed in a lemon-herb vinaigrette 11.99

Shaumberry Salad with Shrimp

A wholesome mesclun salad with toasted pecans, Italian gorgonzola, shallots and Asian pear apples, tossed with honey balsamic vinaigrette, accompanied by three wood-grilled shrimp 13.99

Greek Style Quinoa Salad

Quinoa salad on a bed of romaine lettuce with olives, cucumbers, feta cheese, grape tomatoes, and pepperoncini tossed in a lemon-herb vinaigrette 9.99

Chicken Cobb Salad

Fresh greens and wood-grilled chicken with applewood smoked bacon, crumbled bleu cheese, egg, pickled jalapeno, and grilled vegetables
Choice of dressing 11.99

Cog Hill Salad

fresh mesclun salad tossed with an orange shallot vinaigrette, topped with candied almonds, Wisconsin brie, fresh strawberry, and red onion 8.25

Organic Spinach & Goat Cheese Salad

Tossed with a maple poppy seed dressing, applewood smoked bacon, dried cranberry, yellow squash, grape tomatoes, and raw red onion 9.99

Caesar Salad

A zesty classic served with crisp romaine, shredded asiago cheese, and homemade chili-corn croutons 11.99

An exceptional addition to Your Salad

Grilled shrimp (3) 5.99

Grilled Salmon 5.99

Grilled Chicken 2.99

Wood-Grilled Vegetables 1.99

Sandwiches

Brie & Wood-Grilled Chicken “Tea Sandwich” 7.99

In the mood for something a little lighter? This bite size treat is served on 8-grain bread, with thinly sliced chicken, brie, asian pear-apple and a lingonberry mayonnaise, accompanied by baby field greens

Turkey & Red Pepper Hummus 8.99

Rolled in a whole wheat wrap with sliced cucumber, baby field greens, sliced tomato and provolone cheese, served with coleslaw

Blackened Chicken Wrap 9.99

wood-grilled blackened chicken breast and fresh Caesar salad in a whole wheat wrap, served with coleslaw

Hot Turkey Provolone "BLT" 9.99

House-roasted turkey, provolone, applewood-smoked bacon, lettuce and tomato on homestyle 8-grain bread with horseradish mayonnaise, served with French fries

Chesapeake Bay Crab Cake 13.99

Chesapeake Bay "Original" recipe, packed full of Jumbo Lump crabmeat, served on a sourdough roll with melted Cheddar, mesclun greens and a lime-avocado mayonnaise, served with French fries

Pastrami & Turkey Reuben 9.99

hot pastrami, turkey, Swiss, house-braised cabbage and onions, and Russian dressing served on home-style rye, served with French fries

Entrees

Redwoods Sirloin Burger 9.50

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

Grilled Chicken on Sourdough

wood-grilled chicken breast served with lettuce, tomato, pickle and fries 8.99

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

Sweet and Smokey Chicken 10.99

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

The Sierra Burger 11.99

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

Shrimp Saute with Potato Gnocchi 12.99

white shrimp sautéed with roasted portobello mushrooms and organic spinach, then simmered in a Chardonnay-roasted garlic butter sauce tossed with potato gnocchi

Rice Noodles with Thai Peanut Sauce 9.99

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

All Time Favorite! Glazed Salmon 14.99

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

Filet Mignon 14.99

mouthwatering 5oz. wood-grilled filet, served with a Shiraz-wild mushroom demi-glace, steak fries and vegetables

Omelette of the Day

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

Panko Crusted Tilapia 12.99

pan roasted golden brown and finished with a wasabi aioli, served over roasted root vegetables and jasmine rice

Executive Chef : Sean K. Henry

Sous Chef : Benjamin Peck