

A WOOD BURNING GRILL IS THE FOCUS OF REDWOODS' CUISINE,  
THE FLAVORS OF FOOD COOKED OVER A WOOD FIRE ARE  
DEEPENED AND ENHANCED, LIKE WINE AGED IN OAK BARRELS.

# DINNER



## CASUAL BITES

### Grilled Chicken Caesar Salad 15.99

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

### Santa Fe Salad 17.99

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

### Fresh Local Bucatini and Crawfish 22.99

handmade pasta in Cajun style scampi sauce with andouille sausage, crawfish, and fresh basil

### Pea and Mascarpone Ravioli 23.99

handmade local ravioli topped with a roasted tomato-truffle-baby arugula salad, pinenuts, and Thai basil-parmesan butter *available as a small plate...16.99*

### Short Rib Ravioli 24.99

hand rolled ravioli from our friends at Family Kitchen in Flanders, topped with roasted shallots and baby spinach...finished with a fresh blackberry-ancho chili demi-glace *available as a small plate...17.99*

### Jumbo Shrimp and Prosciutto Cappelletti 23.99

fresh jumbo shrimp sauteed with caramelized onions, almonds, and baby spinach...tossed with parmesan cheese and finished with a Calabria pepper-tomato sauce

## BURGERS / SANDWICHES

### The Redwoods Burger - BUILD IT THE WAY YOU WANT IT! 15.99

fresh 8oz. wood-grilled sirloin burger served with lettuce, tomato and pickle on a brioche roll with fries

*Choose Your Toppings 1.25 ea*

American cheese, Cheddar, Swiss, Provolone, sautéed onions, tomato salsa, sauteed mushrooms

*Premium Toppings 1.99 ea*

applewood smoked bacon, avocado, spicy tomato chutney, Italian Gorgonzola, fresh Mozzarella, Gruyere cheese, crispy onion straws, apple-bourbon BBQ sauce

### Beer Brined Chicken Sandwich 14.99

tender sliced chicken breast layered with Cheddar cheese, applewood smoked bacon, arugula and tomato chutney served on a toasted brioche roll with fries

### The B.O.B (Brie Onion Burger) 18.99

an 8oz sirloin burger topped with brie, cognac onions, a parmesan crisp, and seeded mustard mayo...served on a toasted brioche roll with fries

### For the Ultimate Burger Experience...

### The Rattlesnake Burger 21.99

a juicy 8 oz Piedmontese burger, grilled and topped with smoked bacon, tequila BBQ sauce, crispy onion straws, and spicy tequila-habanero Cheddar...served on a toasted brioche bun with fries

# SHAREABLES

<b>Wood-Grilled Shrimp Cocktail</b> 5 skewered U-15 shrimp fresh off the grill, served with cocktail and lemon-butter sauce	<b>14.99</b>	<b>Farmstead Flatbread</b> roasted mushrooms, pickled vegetables, mini tomatoes, and fried basil...topped with parmesan, fresh mozzarella, and aged balsamic reduction	<b>14.99</b>	<b>Trio of Baby Lamb Chops</b> wood grilled and served over red curry sauce with a sauté of baby spinach, currants, and pearl onions	<b>21.99</b>
<b>Crispy Fried Calamari</b> a flavorful and crispy creation, hand breaded served with a trio of Asian dipping sauces	<b>15.99</b>	<b>Fried Eggplant, Beets, and Burrata</b> breaded eggplant topped with beets, lemon-herb dressed baby arugula, and burrata cheese...finished with smoked sea salt and a drizzle of red wine honey	<b>12.99</b>	<b>Wood Grilled Petit Filet Mignon</b> Szechuan peppercorn crusted and served with shiitake mushroom gravy, crispy onion straws, and charred Shishito peppers	<b>21.99</b>
<b>Redwoods Nachos</b> corn tortillas buried under black beans, Cheddar and Monterey jack cheeses, topped with salsa, lime sour cream and scallions... Jerk Chicken or Seasoned Beef	<b>15.99</b>	<b>Local Spinach Gnocchi</b> handmade gnocchi sauteed with heirloom grape tomatoes, corn, and fresh basil...served atop a parsnip coulis, finished with a drizzle of fresh tarragon oil	<b>12.99</b>	<b>Twin Braised Short Rib Sliders</b> melt-in-your mouth short ribs topped with rattlesnake Cheddar and Gochujang aioli...served with napa cabbage slaw, a Teriyaki-Thai chili dipping sauce, and a pickle	<b>15.99</b>
<b>Redwoods Taps for 2</b> a great compliment to a bottle of wine! our own spin on a Spanish tasting platter	<b>19.99</b>	<b>Prince Edward Island Mussels</b> a pound of fresh mussels simmered in a spicy miso broth...tossed with fire roasted tomatoes, shallot, and fresh cilantro	<b>15.99</b>	<b>Tuna Tartare Timbale</b> a simple but elegant classic...marinated fresh yellowfin tuna layered with organic quinoa, pickled vegetables, and sesame-ginger aioli	<b>14.99</b>
<b>Scallops Au Gratin</b> our award winning dish of fresh sea scallops, creamed spinach, and crabmeat au gratin... surrounded by champagne cream sauce	<b>21.99</b>				

## SOUPS & SALADS

<b>Redwoods Shrimp Bisque</b> a rich blend of shrimp, cream and sherry, our house specialty	<b>7.95</b>	<b>Berry Pecan Spinach Salad</b> fresh baby spinach tossed in a delicious strawberry-lemon vinaigrette...topped with cucumbers, honey roasted pecans, and smoked blue cheese	<b>9.99</b>
<b>Chef Ben's Soup Creations</b> if you're a soup lover you must try Ben's fresh selection	<b>7.95</b>	<b>The Caesar</b> our twist on the classic served with crisp romaine, shredded Asiago cheese, and homemade chili-corn croutons	<b>8.99</b>
<b>Mixed Greens</b> romaine, green leaf, radicchio, grape tomato, carrot, cucumber	<b>7.50</b>	<b>Baby Kale and Strawberry Salad</b> with shredded red cabbage, shallots, fresh strawberries, parmesan cheese, and toasted walnuts...finished with a Dijon-sherry vinaigrette	<b>10.99</b>

## RAW BAR

Oysters on the Half Shell...MP / Chilled Jumbo Shrimp...2.99 pc

**Johnny's Seafood Platter...24.99** 4 oysters, 4 U-15 shrimp cocktail, and fresh yellowfin tuna tartare...above items offered with cocktail sauce, lemon, horseradish and mignonette sauce

## Redwoods WINGS

Our Famous Breaded Wings (6 pcs) in your favorite sauce...12.99

Mild, Medium or Hot - blended with fresh bell peppers...OR Zesty Dry Rub, Honey Habanero or Spicy Sesame Orange Glaze

# ENTRÉES

<b>Glazed Salmon</b> <i>Redwoods All Time Favorite!</i> wood-grilled fillet brushed with a honey balsamic glaze, over Jasmine rice and lemon butter sauce, topped with crispy fried leeks	<b>29.99</b>	<b>Prime Reserve Double Cut Pork Chop</b> a wood grilled 14-ounce chop served with roasted mushrooms, Cognac onions, and Chimichurri sauce...accompanied by garlic mashed potatoes and vegetable du jour	<b>29.99</b>	<b>Coconut Crusted Chilean Sea Bass</b> a fresh seared fillet served with a pomegranate butter sauce, Jasmine rice, and vegetable du jour...simply delicious!	<b>MP</b>
<b>Chairman's Reserve Prime Black Angus Ribeye</b> wood grilled premium 15 oz black angus ribeye steak with burgundy-truffle-chive butter, served with garlic mashed potatoes, and tempura beer battered onion rings	<b>MP</b>	<b>Chicken Pan Roast</b> tender chicken breasts sautéed with shallots, mushrooms, roasted tomatoes, fresh basil, and green peppers, finished with a silky smooth brandy cream sauce and garlic mashed potato	<b>26.99</b>	<b>Filet Mignon Tips</b> tender tips sauteed with onions, mushrooms, and baby spinach...finished with a roasted tomato-horseradish demi-glace...served with garlic mashed potatoes and vegetable du jour	<b>32.99</b>
<b>Thai Peanut Sauce and Rice Noodles</b> an exotic health minded meal of stir fried vegetables in a curried peanut-garlic sauce served with rice noodles... <i>Add...5 Shrimp-27.99 Tenderloin Tips-31.99 Chicken-24.99</i>	<b>19.99</b>	<b>Redwoods Fajita</b> a delicious blend of chili-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... with wood grilled... <i>Filet Mignon - 31.99 Shrimp - 29.99 Chicken - 26.99</i>		<b>Filet Mignon</b> juicy wood-grilled 8oz. filet served with a distinctive Shiraz-wild mushroom demi-glace, garlic mashed potatoes and vegetable du jour	<b>39.99</b>
<b>Panko Crusted Tilapia</b> a fresh filet crusted and seared...served with tomato, roasted shallots, and baby arugula...finished with lemon-caper butter sauce, Jasmine rice, and vegetable	<b>27.99</b>	<b>Sous Vide Style Half Chicken</b> an all-natural half chicken...buttermilk marinated and then oven roasted...served with tikki masala butter, roasted carrots, sauteed baby spinach, and Jasmine rice	<b>29.99</b>	<b>Prime New York Strip</b> a wood grilled 12 ounce center cut served with bearnaise butter, garlic mashed potatoes and vegetable du jour	<b>42.99</b>
				<b>Seafood and Champagne Risotto</b> fresh seared U-15 shrimp and sea scallops served atop creamy Champagne-saffron risotto with heirloom grape tomatoes, lentils, and fried basil	<b>36.99</b>

## SIDES

**Executive Chef**  
Benjamin Peck

**Pastry Chef**  
Eric Subin



<b>French Fries</b>	6.00	<b>House Made Salsa</b>	4.00
<b>Crispy Fried Leeks</b>	7.00	<b>Chips &amp; Guacamole</b>	8.00
<b>Sweet Potato Fries</b>	7.00	<b>Chips &amp; Salsa</b>	6.00
<b>Crispy Onion Straws</b>	6.00	<b>House Made Guacamole</b>	sm 3.00 lg 6.00
<b>Wood Grilled Vegetables</b>	7.00	<b>Smoked Gouda 'Mac N Cheese'</b>	7.00
<b>Champagne-Saffron Risotto</b>	8.00	<i>with sliced prosciutto</i>	

