

# CASUAL BITES

## BURGERS / SANDWICHES

<b>Grilled Chicken Caesar Salad</b>	<b>15.99</b>
our zesty Caesar salad topped with sliced grilled chicken breast and homemade chili corn croutons	
<b>Santa Fe Salad</b>	<b>17.99</b>
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	
<b>Fresh Local Bucatini and Crawfish</b>	<b>22.99</b>
handmade pasta in Cajun style scampi sauce with andouille sausage, crawfish, and fresh basil	
<b>Autumn Spiced Fettucine Alfredo</b>	<b>23.99</b>
local fettucine tossed with Maitake mushrooms and baby spinach...topped with crispy pancetta and fresh mozzarella burrata	
<b>Wild Mushroom Ravioli</b>	<b>23.99</b>
hand rolled ravioli from our friends at Family Kitchen in Flanders, topped with roasted shallots, baby arugula, and fresh figs...finished with a maple-rosemary cream sauce available as a small plate... 16.99	
<b>Jumbo Shrimp and Prosciutto Cappelletti</b>	<b>23.99</b>
fresh jumbo shrimp sauteed with caramelized onions, almonds, and baby spinach...tossed with parmesan cheese and finished with a Calabria pepper-tomato sauce	

<b>The Redwoods Burger - BUILD IT THE WAY YOU WANT IT!</b>	<b>15.99</b>
fresh 8oz. wood-grilled sirloin burger served with lettuce, tomato and pickle on a brioche roll with fries	
<i>Choose Your Toppings 1.25 ea</i>	
American cheese, Cheddar, Swiss, Provolone, sautéed onions, tomato salsa, sauteed mushrooms	
<i>Premium Toppings 1.99 ea</i>	
applewood smoked bacon, avocado, spicy tomato chutney, Italian Gorgonzola, fresh Mozzarella, Gruyere cheese, crispy onion straws, apple-bourbon BBQ sauce	

<b>Beer Brined Chicken Sandwich</b>	<b>14.99</b>
tender sliced chicken breast layered with Cheddar cheese, applewood smoked bacon, arugula and tomato chutney served on a toasted brioche roll with fries	

<b>The Smokehouse Burger</b>	<b>18.99</b>
an 8oz sirloin burger topped with bourbon-bacon-onion jam and smoked mozzarella...served on a toasted brioche roll with fries	

*For the Ultimate Burger Experience...*

<b>The Rattlesnake Burger</b>	<b>21.99</b>
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>	<b>12.99</b>
5 skewered shrimp fresh off the grill, served with cocktail and lemon-butter sauce	
<b>Crispy Fried Calamari</b>	<b>15.99</b>
a flavorful and crispy creation, hand breaded served with a trio of Asian dipping sauces	
<b>Redwoods Nachos</b>	<b>15.99</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>Redwoods Tapas for 2</b>	<b>19.99</b>
a great compliment to a bottle of wine! our own spin on a Spanish tasting platter	
<b>Scallops Au Gratin</b>	<b>21.99</b>
our award winning dish of fresh sea scallops, creamed spinach, and crabmeat au gratin... surrounded by champagne cream sauce	

<b>French Onion Flatbread</b>	<b>14.99</b>
with caramelized brandied onions, roasted mushrooms, toasted pepitas, and butternut squash puree...topped with parmesan and Gruyere cheeses	
<b>Fried Eggplant, Beets, and Burrata</b>	<b>12.99</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>CJ Sweet Potato Gnocchi</b>	<b>12.99</b>
locally made gnocchi with sun-dried peppers and a maple-bourbon-chipotle glaze...finished with Gruyere cheese and fried sage	
<b>Prince Edward Island Mussels</b>	<b>14.99</b>
a pound of fresh mussels simmered in an herb-vermouth cream broth...tossed with scallions and tomatoes	

<b>Trio of Baby Lamb Chops</b>	<b>21.99</b>
wood grilled lamb served with baby spinach, parsnips, figs, and goat cheese...finished with port wine-mint demi-glace	
<b>Wood Grilled Petit Filet Mignon</b>	<b>21.99</b>
Szechuan peppercorn crusted and served with shiitake mushroom gravy, crispy onion straws, and charred Shishito peppers	
<b>Blackened Shrimp and Grit Cakes</b>	<b>12.99</b>
a trio of wood grilled blackened jumbo shrimp served with a house made pepper relish, lemon butter sauce, and crispy fried grits cakes	
<b>New England Style Baked Clams</b>	<b>14.99</b>
our spin on the classic Clams Casino...6 fresh shucked clams topped bacon, celery, onions, fresh thyme, and butter...topped with a sun-dried tomato panko	

## SOUPS & SALADS

<b>Redwoods Shrimp Bisque</b>	<b>7.95</b>
a rich blend of shrimp, cream and sherry, our house specialty	
<b>Chef Ben's Soup Creations</b>	<b>7.95</b>
if you're a soup lover you must try Ben's fresh selection	
<b>Mixed Greens</b>	<b>7.50</b>
romaine, green leaf, radicchio, grape tomato, carrot, cucumber	

<b>'Seoul' Spinach Salad</b>	<b>9.99</b>
fresh baby spinach tossed in a delicious sesame-honey dressing with carrots, cucumbers, red onion, mandarin oranges, and everything cashews...topped with a spicy Korean marinated hard-boiled egg	
<b>The Caesar</b>	<b>8.99</b>
our twist on the classic served with crisp romaine, shredded Asiago cheese, and homemade chili-corn croutons	
<b>Baby Kale and Italian Gorgonzola</b>	<b>10.99</b>
with golden raisins, shaved brussel sprouts, and toasted pistachios...finished with a roasted grape vinaigrette	

## RAW BAR

Oysters on the Half Shell...MP / Chilled Jumbo Shrimp...2.50 pc / Littleneck Clams on the Half Shell...1.50 pc  
**Johnny's Shellfish Platter...24.99** a selection of 4 oysters, 4 littleneck clams, and 4 chilled jumbo shrimp...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 Honey Apple Bourbon BBQ

## ENTRÉES

<b>Glazed Salmon</b>	<b>29.99</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>Chairman's Reserve Prime Black Angus Ribeye</b>	<b>MP</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>Thai Peanut Sauce and Rice Noodles</b>	<b>19.99</b>
an exotic health minded meal of stir fried vegetables in a curried peanut-garlic sauce served with rice noodles... Add...5 Shrimp-27.99 Tenderloin Tips-31.99 Chicken-24.99	
<b>Pistachio-Basil Crusted Tilapia</b>	<b>27.99</b>
a fresh filet crusted and seared, served with oyster mushrooms, red pepper, and sauteed spinach...finished with shallot butter sauce and Jasmine rice	

<b>Prime Reserve Double Cut Pork Chop</b>	<b>29.99</b>
a wood grilled 14-ounce chop served with gorgonzola dolce, 3 onion relish, and a roasted garlic demi-glace...accompanied by garlic mashed potatoes and vegetable du jour	
<b>Chicken Pan Roast</b>	<b>26.99</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>Jumbo Shrimp and Sea Scallop Risotto</b>	<b>36.99</b>
fresh seared shrimp and scallops served atop creamy butternut squash risotto...drizzled with fresh rosemary oil	
<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... Filet Mignon - 31.99 Shrimp - 28.99 Chicken - 26.99	

<b>Cedar Plank Chilean Sea Bass</b>	<b>MP</b>
pan seared then baked on a cedar plank...served with roasted vegetables, saffron-almond butter, jasmine rice	
<b>Filet Mignon Tips</b>	<b>32.99</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>Filet Mignon</b>	<b>39.99</b>
juicy wood-grilled 8oz. filet served with a distinctive Shiraz-wild mushroom demi-glace, garlic mashed potatoes and vegetable du jour	
<b>Sous Vide Style Half Chicken</b>	<b>29.99</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	

## SIDES

<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>Butternut Squash Risotto</b>	8.00	<i>with sliced prosciutto</i>	

**Executive Chef**  
Benjamin Peck  
  
**Pastry Chef**  
Alex Crabe

