



DINNER MENU

Redwoods Grill & Bar

APPETIZERS and SMALL PLATES:

Wood-Grilled Shrimp Cocktail 11.99

5 skewered shrimp fresh off the grill, served with cocktail and lemon-butter sauce

Crispy Fried Calamari 12.99

a flavorful and crispy creation, hand breaded served with a trio of Asian dipping sauces

Coconut Fried Shrimp 9.99

served with house made Asian slaw and toasted sesame seeds, finished with mango-chipotle aioli

Redwoods Nachos 11.99

corn tortillas buried under black beans, Cheddar and Monterey jack cheeses, topped with salsa, lime sour cream and scallions... Jerk Chicken or Seasoned Beef

Redwoods Tapas for 2 14.99

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

Scallops Au Gratin 15.99

our award winning dish of fresh sea scallops, creamed spinach, and crabmeat au gratin...surrounded by champagne cream sauce

Trio of Crab Cakes 15.99

Chesapeake Bay "Original" recipe, full of jumbo lump crabmeat, with micro greens and a Creole mustard aioli

Trio of Baby Lamb Chops 15.99

with roasted autumn vegetables and an apple cider demi-glace...finished with bourbon-sage aioli

Spicy Fish Tacos 11.99

filled with pickled vegetable slaw and Queso Fresco, finished with lime crema

Petit Filet Mignon 15.99

served with a dijon-horseradish demi-glace, crispy onion straws, and haricot vert

Pear and Prosciutto Ravioli 12.99

from our friends at Family Kitchen in Flanders...hand made ravioli with lingonberry-port wine butter, toasted walnuts, and fried sage

Apple and Gruyere Ravioli 12.99

Family Kitchen's finest...served with bacon-cranberry chutney, bourbon cream sauce, and fresh sage oil

Chilean Sea Bass MP

a fresh fillet seared and served with cauliflower puree, caramelized leeks, fresh veggies, and a quinoa-risotto cake

SOUP & SALADS:

Redwoods Shrimp Bisque 6.50

a rich blend of shrimp, cream and sherry, *our house specialty*

Soup Du Jour 6.50

check out Chef Ben's creative selection!

Mixed Greens 5.99

romaine, green leaf, radicchio, grape tomato, carrot, cucumber

Caesar Salad 6.99

our twist on the classic served with crisp romaine, shredded Asiago cheese, & homemade chili-corn croutons

The 'Woods Wedge 7.99

crisp romaine hearts, roasted cherry tomatoes, bleu cheese crumbles and crispy onion straws... finished with a house made smoked bacon-apple chutney

Baby Spinach and Maple-Balsamic Salad 8.99

fresh baby spinach tossed in a maple-balsamic vinaigrette with roasted tomatoes, shallots, toasted pepitas, Asian pear apple, Italian Gorgonzola, and sliced Prosciutto...served with crostini

RAW BAR:

Oysters on the Half Shell...MP / Chilled Jumbo Shrimp...2.25 pc / Littleneck Clams on the Half Shell...1.25 pc

Johnny's Shellfish Platter...19.99 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 (8 pcs) in your favorite sauce...9.99 Mild, Medium or Hot - blended with fresh bell peppers...OR Sesame Teriyaki, Honey Habanero or Grandpa's Sticky BBQ

ENTREES:

Glazed Salmon 26.99

Redwoods All Time Favorite! wood-grilled fillet brushed with a honey balsamic glaze, over Jasmine rice and lemon butter sauce, topped with crispy fried leeks

Filet Mignon 32.99

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

Chairman's Reserve Prime Black Angus Ribeye

wood grilled prime 15 oz black angus ribeye with black truffle-chive butter, served with garlic mashed potatoes and tempura beer battered onion rings MP



CASUAL BITES:

Filet Mignon Tips 25.99

with mushrooms, sherry demi-glace, crumbled bleu cheese, garlic mashed potato and fresh vegetable

Prime Reserve Double Cut Pork Chop 25.99

a wood grilled 14oz chop with honey goat cheese and a sour cherry-pomegranate demi-glace...served with oven roasted sweet potatoes and vegetable du jour

Chicken Pan Roast 19.99

tender chicken breasts sautéed with mushrooms, roasted tomatoes and green peppers, finished with a silky smooth brandy cream sauce and garlic mashed potato

Almond Crusted Tilapia 23.99

Bringing back an Old Favorite...

encrusted and pan seared with toasted almonds, topped with red flame grapes, a lemon butter sauce, served with herbed jasmine rice and vegetable

Seared Sea Scallops and

Champagne Risotto 31.99

with fig, fresh basil, and Mascarpone cheese, finished with grilled bread and fresh basil oil

Pan Seared Chilean Sea Bass MP

a rich 'melt in your mouth' filet...served with a saffron-parsnip puree, spinach, baby carrot, and tobiko

Redwoods Fajita

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 - 24.99 Shrimp - 24.99 Chicken - 21.99*

Thai Peanut Sauce with Rice Noodles

an exotic health minded meal of stir fried vegetables in a curried peanut-garlic sauce served with rice noodles... 16.99
5 Shrimp-23.99 Tenderloin Tips-24.99 Chicken-21.99

Grilled Chicken Caesar Salad 12.99

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

Santa Fe Salad 14.99

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

Smoked Gouda 'Mac n Cheese' 12.99

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

Vegetarian Black Beans & Rice 10.99

a ragout of black beans, tomato, garlic and onion, served with white rice, tomato salsa and lime sour cream

Beer Brined Chicken Sandwich 11.99

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

The Redwoods Burger - BUILD IT THE WAY YOU

WANT IT! 12.50 fresh 8oz. wood-grilled sirloin burger served with lettuce, tomato and pickle on a brioche roll with fries

Choose Your Toppings 1.00 ea

American cheese, Cheddar, Swiss, Provolone, sautéed onions, tomato salsa, BBQ sauce, sautéed mushrooms

Premium Toppings 1.50 ea

applewood smoked bacon, avocado, spicy tomato chutney, Italian Gorgonzola, fresh Mozzarella, Gruyere cheese, crispy onion straws

The Rattlesnake Burger 15.99

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

The 'Reuben' Piedmontese Burger 15.99

a wood grilled 8 oz Piedmontese burger topped with corned beef-cabbage hash, Russian dressing, and Swiss cheese...served on a toasted brioche roll with French fries

SIDES: French Fries 4.00 | Crispy Fried Leeks 5.0 | Sweet Potato Fries 4.50 | Crispy Onion Straws 5.00
Wood Grilled Vegetables 6.00 | Champagne Risotto 8.00 | House Made Salsa 4.00 | Chips & Guacamole 7.00
Smoked Gouda 'Mac N Cheese' 6.00 | Chips & Salsa 5.00 | House Made Guacamole sm 3.00 lg 6.00

DESSERTS:

Warm Seasonal Fruit Crisp with crumb topping and vanilla ice cream 7.50

Pumpkin Mocha Cheesecake with fresh whipped cream, caramel sauce, and maple toasted pepitas 7.99

Molten Chocolate Cake with vanilla ice cream and fudge sauce 7.25

Vanilla Bean Crème Brulee with fresh whipped cream and biscotti 6.99

Spiced Tres Leches with fresh whipped cream and cranberry-apple compote 7.25

The Loaded 'Cookie Monster' Sundae - Chocolate and vanilla ice cream, hot fudge and caramel sauces and the best cookie EVER...full of chocolate chips, white chocolate, butterscotch, caramel, and pretzels...finished with fresh whipped cream and rainbow sprinkles... single order 6.99...full order 11.99

Biscotti - hand crafted biscotti, the perfect complement to your coffee ask your server about our current selection 3.50

Ice Cream your choice of vanilla, chocolate, and mint chocolate chip 4.95