

LIGHT BITES

Grilled Chicken Caesar Salad
our zesty Caesar salad topped with sliced grilled chicken breast and homemade chili corn croutons 12.99

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 14.99

Smoked Gouda 'Mac n Cheese'
creamy smoked gouda sauce with orecchiette pasta, tossed with thinly sliced prosciutto and scallions 12.99

Vegetarian Black Beans & Rice
a ragout of black beans, tomato, garlic and onion, served with white rice, tomato salsa and lime sour cream 10.99

Beer Brined Chicken Sandwich
tender sliced chicken breast layered with cheddar cheese, applewood smoked bacon, arugula and tomato chutney served on a toasted brioche roll with fries 11.99

BURGERS

BUILD IT THE WAY YOU WANT IT!

Redwoods Sirloin Burger
fresh 8oz. wood-grilled patty served with lettuce, tomato and pickle on a brioche roll with fries 11.99

Choose Your Toppings .95 each
American cheese, cheddar, swiss, provolone, sautéed onions, tomato salsa, BBQ sauce, sautéed mushrooms

Premium Toppings 1.50 each
applewood smoked bacon, avocado, tomato chutney, Italian gorgonzola, fresh mozzarella, Gruyere cheese,

Piedmontese 'French Onion' Burger
the classic soup gone burger!...an 8oz wood grilled Piedmontese burger smothered with gruyere cheese, caramelized brandy onions and mushrooms, and a creamy seeded mustard mayo... served on a toasted brioche bun with fries 14.99

APPETIZERS

Wood-Grilled Shrimp Cocktail
5 skewered shrimp fresh off the grill, served with cocktail and lemon-butter sauce 11.99

Crispy Fried Calamari
a flavorful and crispy creation, hand breaded and served with a trio of Asian dipping sauces 11.99

Redwoods Nachos
a heaping mound of corn tortillas buried under black beans, cheddar and monterey jack cheeses, topped with salsa, lime sour cream and scallions Jerk Chicken or Seasoned Beef 11.99

Redwoods Tapas for 2
a great compliment to a bottle of wine! our own spin on a Spanish tasting platter 14.99

Charred Shishito Peppers
with a spicy soy-sesame sauce 7.99

SOUPS & SALADS

Redwoods Shrimp Bisque
a rich blend of shrimp, cream and sherry, our house specialty 6.50 bowl 4.50 cup

Ben's Soup Creations
if you're a soup lover you must try Ben's fresh selection 6.50 bowl 4.50 cup

Osaka Baby Spinach Salad
red cabbage, roasted corn, carrot, cucumber sliced avocado, scallion, and house-made wasabi cashews...tossed in a honey-dijon vinaigrette 8.99

Caesar Salad
our twist on the classic served with crisp romaine, shredded asiago cheese, and homemade chili-corn croutons 6.99

Mixed Greens
fresh greens and vegetables with your choice of house made blue cheese, red wine vinaigrette or creamy peppercorn 5.99

Baby Arugula & Roasted Beet Salad
With goat cheese, toasted pistachio, roasted cherry tomato, and, fresh chives, finished with a sherry vinaigrette 8.99

DAILY DINNER SPECIALS

MONDAY

BUY 1 GET 1 -
Buy one entree, get one entree for free!
*Specials Menu Only!

TUESDAY

BURGERS & BEER
Specialty Burgers Starting at \$10.
Paired with select \$4 Beers.

WEDNESDAY

SMALL PLATES
Small plate dinner specials starting at \$5.99

THURSDAY

TASTING MENU
Featuring a 3 Course Meal of Smaller Portions for \$24.99.

Redwoods WINGS

Our Famous Breaded Wings Offered In Your Favorite Sauce (8)... 9.99

OLD FAVORITES

Mild, Medium, or Hot
Blended with fresh bell peppers and habanero chilis

NEW ARRIVALS

Sesame Teriyaki, Honey Habanero or Grandpa's Sticky BBQ

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



SMALL PLATES

Organic Thai Mussels

in a coconut curry broth with fresh cilantro, roasted shallots and crispy wontons 11.99

Trio of Crab Cakes

Chesapeake Bay "Original" recipe, full of jumbo lump crabmeat, with micro greens and a Creole mustard aioli 15.99

Sesame Crusted Rare Tuna

wood grilled and sliced, served with green bean tempura, wasabi aioli, finished with a spicy soy drizzle 17.99

Cajun Shrimp & Sharp Cheddar Grits

3 spiced wood grilled jumbo shrimp with roasted cherry tomato and crispy fried kale chips 9.99

Scallops Au Gratin

our award winning dish of fresh sea scallops served over a bed of creamed spinach, topped with crabmeat au gratin, surrounded by a champagne cream sauce 14.99

Goat Cheese & Roasted Tomato 'Puff Pocket'

house baked puff pastry filled with roasted tomato and fresh basil, finished with spicy red wine gastrique and watercress salad 8.99

WOOD GRILLED

Glazed Salmon Redwoods All Time Favorite!

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 25.99

Filet Mignon

juicy wood-grilled 8oz. filet served with a distinctive Shiraz-wild mushroom demi-glace, garlic mashed potatoes and vegetable du jour 31.99

Allen Brothers Black Angus Ribeye

wood grilled premium 15 oz black angus ribeye steak with black truffle-chive butter, served with garlic mashed potatoes and vegetable du jour 33.99

New York Strip Steak

A wood grilled 14oz cut...served with Cajun butter and charred shishito peppers...accompanied by potato gnocchi and sautéed spinach 29.99

Prime Reserve 14oz Double Cut Pork Chop

wood grilled and topped with braised pickled onions, Red Dragon cheddar, and ale-mustard cream sauce...served with garlic mashed potatoes and vegetable du jour 24.99



ENTREES

Seafood & Black Truffle Risotto

a delicious arrangement of seared sea scallops, jumbo shrimp, and jumbo lump crab meat with corn, peas, and heirloom grape tomatoes in our creamy black truffle risotto...topped with sliced brie, finished with a marsala wine reduction and grilled bread 29.99

Broccoli Rabe & Garlic Ravioli

from our friends at Family Kitchen in Flanders... hand-made ravioli topped with grilled red pepper and a roasted tomato-olive-fresh basil butter...finished with a drizzle of white balsamic reduction and rainbow micro greens 19.99

Filet Mignon Tips

tenderloin tips sautéed with oyster mushroom, red pepper, and scallion...served over a brandy horseradish cream sauce with fried yucca chips, garlic mashed potato and vegetable du jour 24.99

Chicken Pan Roast

tender chicken breasts sautéed with mushrooms, roasted tomatoes and green peppers, finished with a silky smooth brandy cream sauce and garlic mashed potato 19.99

Macadamia Crusted Rainbow Trout

Carolina Mountain natural trout, pan seared until golden brown and finished with an orange butter sauce...served with jasmine rice, vegetable du jour 23.99

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

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... add wood grilled...Filet Mignon - 24.99
Shrimp - 24.99 Chicken - 21.99

New Zealand Baby Lamb Chops

seared baby chops served with a creamy spring pea polenta and heirloom grape tomatoes...finished with a whisky-apple-mint demi-glace 28.99
available as a small plate 15.99

Gluten Free Bread 1.00/roll

SIDES

Wood Grilled Vegetables...6.00

French Fries...4.00

Crispy Fried Leeks...5.00

Sweet Potato Fries...4.50

Crispy Onion Straws...5.00

Creamy Black Truffle Risotto...8.00

Smoked Gouda 'Mac N Cheese'...6.00

House Made Guacamole
sm 3.00 lg 6.00

House Made Salsa 4.00

Chips & Guacamole 7.00

Chips & Salsa 5.00

Executive Chef - Benjamin Peck

Sous Chef - Chris Kastner