

LITE 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 13.99

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

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 french fries 14.99

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 10.99

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

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

APPETIZERS

Wood-Grilled Shrimp Cocktail

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

Brie & Poached Pear Vol Au Vent

the classic combination of brie in puff pastry, finished with a balsamic-fig syrup and a merlot poached pear 9.99

Crispy Fried Calamari

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

Buffalo Wings

large breaded wings with our own blended habanero and serrano chili sauces...available plain, mild,

medium, hot or with BBQ sauce (8) 8.99

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 13.99

Roasted Butternut Squash Ravioli

local handmade ravioli served in a velvety maple cream sauce with walnuts and dried figs, finished with fresh sage oil 9.99

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

SIDES

Wood Grilled Vegetables...5.00
Crispy Fried Leeks...5.00
Shiitake Mushroom Risotto...7.00

French Fries...3.50
Sweet Potato Fries...4.00
Smoked Gouda 'Mac N Cheese' ...5.25

House Made Guacamole sm 3.00 lg 6.00
House Made Salsa 4.00
Chips & Guacamole 7.00 Chips & Salsa 5.00

SOUPS & SALADS

Redwoods Shrimp Bisque

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

Baby Kale & Tri Colored Quinoa Salad

with toasted chick peas, golden raisins, sliced almonds and shaved aged Asiago cheese, tossed in a lemon-garlic-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

Ben's Soup Creations

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

Mixed Greens

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

Harvest Mesclun & Cranberry Salad

baby field greens with Wensleydale cheese, honey crisp apple, toasted walnuts and white balsamic onions, tossed in a cranberry dressing 8.99

SMALL PLATES

Navajo Pork Tenderloin Medallions

spiced medallions served with a butternut squash-chipotle coulis, green apple-lingonberry jam and garlic mashed potatoes...garnished with crispy fried sage 10.99

Wood Grilled Sesame Crusted Tuna

seared tuna served with a yucca-scallion cake...garnished with fresh avocado salsa and a corn coulis 17.99

Trio of Crab Cakes

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

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

Trio of Baby Lamb Chops

served with creamy goat cheese polenta and roasted brussel sprouts, finished with a lingonberry demi glace 14.99

"Stuffed" Acorn Squash

a unique plate highlighting the season's bounty...black rice, quinoa, fava beans, roasted mushrooms, roasted shallots, dried cranberries, baby spinach and jack cheese... finished with toasted almonds and a drizzle of chipotle honey 10.99

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

wood grilled 14oz New York sirloin served with espresso-chipotle butter accompanied by potato gnocchi and sautéed spinach 29.99

Wood Grilled "All Natural" Pork Rib Chop

a juicy double cut pork chop, wood grilled and served with dried figs, ancho chili-onion relish, baby spinach and Italian gorgonzola...finished with a bourbon demi glace, accompanied by garlic mashed potatoes 24.99

ENTREES

Shrimp & Sea Scallops Risotto

pan seared jumbo shrimp and sea scallops accompanied by creamy shiitake mushroom risotto, with roasted butternut squash and scallions, finished with a black truffle aioli 29.99

Almond Crusted Tilapia

encrusted and pan-seared with toasted almonds topped with red-flame grapes in a lemon-white wine butter sauce, served with jasmine rice and vegetable du jour 22.99

Mendocino Filet Tips

pan-seared tenderloin tips with cremini, button and shiitake mushrooms in a velvety sherry demi-glace, garnished with crumbled Wisconsin bleu cheese, served with garlic mashed potatoes 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 crispy fried yucca allumettes 19.99

Crispy Roasted Pennsylvania Half Duck

roasted golden brown and served with Asian braised red cabbage, roasted shiitake mushroom salad and a delicious blood orange infused demi-glace, served with garlic mashed potatoes and vegetable du jour 31.99

Thai Peanut Sauce with Rice Noodles

an exotic health minded meal of stir fried vegetables in a peanut-garlic sauce, tossed with rice noodles. 16.99

5 Shrimp 23.99 Tenderloin Tips 24.99 Chicken 21.99

Absolut Chicken

tender strips of sautéed chicken breast in a memorable pink vodka sauce, tossed with fresh vegetables and penne pasta 19.99 small plate 14.99

Redwoods Fajita

a delicious blend of chile-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 your choice of wood grilled...

Filet Mignon 24.99 Shrimp 24.99 Chicken 21.99

Executive Chef Benjamin Peck

Sous Chefs Chris Kastner & Bill Mahony