

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 ricciette 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

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

the classic combination finished with a balsamic merlot poached pear 9

Crispy Fried Calamari

a flavorful and crispy creation served with a trio of Asian

Buffalo Wings

large breaded wings with habanero and serrano chilies mild, medium, hot or wild

Oysters on the Half Shell

Littleneck

a selection of

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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

Redwoods Shrimp Bites

a rich blend of shrimp, corn and our house specialty sauce 6.99

Baby Kale & Tri Color Peas

with toasted chick peas, sliced almonds and shaved parmesan tossed in a lemon-garlic vinaigrette 6.99

Caesar Salad

our twist on the classic with shredded asiago cheese, chili- corn croutons 6.99

Wood Grilled Sesame Crusted Tuna

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

Trio of Crab Cakes

Chesapeake Bay "Original" recipe, full of jumbo lump crabmeat, with micro greens and 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

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

with roasted butternut

Almond Crusted Tilapia

encrusted and pan-seared with lemon-white wine butter

Mendocino Filet Tip

pan-seared tenderloin tip with velvety sherry demi-glace served with garlic mashed potatoes

Chicken Pan Roast

tender chicken breasts served with a silky smooth sauce

Crispy Roasted Penne

roasted golden brown arugula salad and a delicious blend of meat and vegetable du jour 13.99

Thai Peanut Sauce

An exotic health minded dish tossed with rice noodles and 5 Shrimp 23.99 Tenderloin

Absolut Chicken

tender strips of sautéed chicken tossed with fresh vegetables

Redwoods Fajita

a delicious blend of chile-jasmine rice, black beans and lime sour cream add your own toppings