

## 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

**'Chicken Cordon Bleu' Dip**  
a creamy Swiss cheese sauce flavored with wood grilled chicken, black forest ham, and whole grain mustard...accompanied by pita chips, sliced apples, and bread for dipping 8.99

## 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

**Honey Crisp Spinach Salad**  
with toasted pecans, honey crisp apple, dried cranberry, and candied pepitas...finished with a maple-lingonberry 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 only  
\$5.99-\$9.99

### 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 chillis

### NEW ARRIVALS

**Spicy Thai Peanut, 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

### Sesame Crusted Rare Tuna

wood grilled and sliced, served with asparagus tempura, wasabi aioli, finished with a spicy soy drizzle 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

### Local Cider Mussels

fresh mussels sautéed with ancho chiles, fresh garlic and fresh cilantro...simmered in a local apple cider broth and served with grilled bread 11.99

### 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

### New Zealand Baby Lamb Chops

served atop a maple-parsnip puree, caramelized onions, apple and baby kale...finished with a whole grain mustard aioli 15.99

### 'The Duck and the Goat' Flatbread

topped with a delicious goat cheese-mornay sauce and a combination of baby arugula, golden raisins, pickled vegetables, and duck confit 9.99

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## 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

### The All- Natural Pork Chop

Accompanied by a warm bacon-apple-swiss chard salad...finished with a velvety pinot noir demi glace, served with garlic mashed potatoes, vegetable du jour, and crispy onion straws 24.99



## ENTREES

### Seafood and Autumn Squash Risotto

creamy butternut squash risotto served with a half lobster tail, sea scallops, and mussels...garnished with fried sage and a pomegranate reduction 29.99

### Twin Handmade Ravioli

two of our favorites from Family Kitchen in Flanders...wild mushroom and butternut squash ravioli served in a bourbon-maple cream sauce with roasted chestnuts and an autumn herb oil 21.99

### 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

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

### Chicken Fettuccine

tender chicken strips sautéed in a wild mushroom-sherry broth with fava beans, carrot, hot cherry peppers and mozzarella buratta 19.99 small plate 14.99

Gluten Free Bread 1.00/roll

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## 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

Butternut Squash Risotto ...7.00

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

Executive Chef - Benjamin Peck

Sous Chef - Chris Kastner