



BEVERAGES

Redwoods Refresher

a blend of lemon, pineapple and cran-apple juices with Sprite 2.75

Stewarts Root Beer

Regular & Diet 2.99

Soft Drinks Free Refills

Ginger Ale, Pepsi, Diet Pepsi, Sierra Mist, Orange Crush 2.75

Bottled Water 5.00

Ferrarelle Sparkling
Natia Spring

Fresh House Made Lemonade 2.75

Harney & Sons Fine Tea 2.75

English breakfast, Earl Grey, raspberry herbal, chamomile, Japanese sencha, peppermint herbal

Harney & Sons Iced Tea 2.85

Decaf Raspberry Iced Tea 2.85

Coffee 2.95 Espresso 3.50

Cappuccino 4.50 Latte 4.50

Stop in for dinner!

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.



LUNCH MENU

THE WOOD GRILLED SPECIALISTS

A wood burning grill is the focus of Redwoods' cuisine. The flavors of food cooked over a wood fire are deepened and enhanced, like wine aged in oak barrels.

Executive Chef Benjamin Peck

Sous Chef Chris Kastner

Pastry Chef Alex Crabe

APPETIZERS

Ben's Soup Creations

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

Redwoods Shrimp Bisque

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

Crispy Fried Calamari

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

Redwoods Tapas for 2

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

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

Greek Vegetable Flatbread

wood grilled vegetables, tzatziki feta cheese 8.99

'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

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

Spicy Thai Peanut, Honey Habanero, or Grandpa's Sticky BBQ



ENTREES

Redwoods All Time Favorite! Glazed Salmon

a unique marriage of texture and flavor, a wood-grilled fillet brushed with honey-balsamic glaze, served on an island of jasmine rice and lemon butter sauce, topped with crispy fried leeks 14.99

Seafood & Autumn Squash Risotto

half lobster tail and mussels tossed in our creamy butternut squash risotto, garnished with fried sage and pomegranate reduction 14.99

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 13.99

Thai Shrimp & Rice Noodles

a health-minded meal of premium white shrimp and stir fried vegetables in a peanut-garlic sauce, tossed with rice noodles 13.99

Filet Mignon

mouth-watering 5oz. wood-grilled filet, served with a shiraz-wild mushroom demi-glaze, steak fries and vegetables 17.99

Omelet of the Day

a frittata-style 3-egg omelet filled with our fresh daily creation, served with a mixed green salad M.P.

Smoked Gouda 'Mac n Cheese'

creamy smoked gouda sauce with orrechiette pasta, tossed with thinly sliced prosciutto and scallions 10.99

Piedmontese California Burger

a juicy 8 oz Piedmontese burger, grilled and topped with sliced avocado, cheddar cheese and applewood smoked bacon, finished with garlic mayo and served on a toasted brioche bun with 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 11.99

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, avocado, tomato chutney, Italian gorgonzola, fresh mozzarella, Gruyere cheese

Choose from a Variety of

SIDES

Crispy Fried Leeks...5.00
French Fries...4.00
Sweet Potato Fries...4.50
Wood Grilled Vegetables...6.00
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



ENTREE SALADS

Steak & Bleu Cheese Salad

fresh romaine lettuce tossed with a horseradish-bleu cheese dressing and crisp applewood smoked bacon, topped with sliced marinated filet mignon, grape tomato, and crispy fried onion straws 15.99

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

Caesar Salad

a zesty classic served with crisp romaine, shredded asiago cheese and homemade chili-corn croutons 8.99

Baby Arugula & Roasted Beet

goat cheese, toasted pistachio, roasted cherry tomato, fresh chives, sherry vinaigrette 11.99

Sesame Crusted Tuna & Arugula

wood grilled tuna atop baby arugula in a honey-balsamic vinaigrette, with olives, banana peppers, capers, shallots, grape tomatoes and cucumbers 17.99

Honey Crisp Spinach Salad

with toasted pecan, honey crisp apple, dried cranberry, candied pepitas, finished with maple-lingonberry vinaigrette 10.99

AN EXCEPTIONAL ADDITION TO YOUR SALAD

Sesame Crusted Tuna 9.99

Wood Grilled Vegetable 2.99

Grilled Shrimp (3) 5.99

Grilled Salmon 6.99

Grilled Chicken 3.99

SANDWICHES

Sliced Turkey & Gruyere Tea Sandwich

In the mood for something a little lighter? Oven roasted freshly sliced turkey breast, gruyere cheese and baby arugula on 8-grain bread with lingonberry mayo 9.99

"The Woods" Cheese Steak

thinly sliced sirloin of beef with mushrooms, peppers, onions, cheddar cheese and roasted garlic mayonnaise, served on an Italian style long roll with fries 11.99

Applewood Smoked 'BLT'

thick cut smoked bacon piled high with sliced tomato and crisp lettuce, served on toasted 8 grain bread with creamy avocado mayo and fries 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

Brie & Prosciutto Panini

hot pressed with balsamic onions and baby arugula on rosemary focaccia bread, served with French fries 11.99

Chesapeake Bay Crab Cake

Chesapeake Bay "Original Recipe" packed full of jumbo lump crab meat served on a brioche roll with micro greens and creole-mustard aioli, served with fries 15.99