

Redwoods Grill and Bar

Appetizers

Wood-Grilled Shrimp Cocktail

A Redwoods house specialty of 5 large shrimp fresh off the grill served with cocktail and lemon butter sauces 11.99

Redwoods Nachos

Corn tortillas with black beans, cheddar and jack cheese, topped with homemade salsa, lime sour cream and scallions.

Jerk Chicken or House Ground Beef 11.99

Baby Kale and Tri-Color Quinoa Salad

Fresh baby kale tossed in a lemon-garlic-dijon vinaigrette with tri-color quinoa, roasted chick peas, golden raisins, toasted almonds and shaved aged Asiago cheese 8.99

Winter Salad

Baby field greens, white wine poached pear, candied ginger, pomegranate seeds, toasted hazelnuts, ricotta salata, shallot, maple-cranberry-poppy seed vinaigrette 7.99

**** Caesar Salad (without croutons) 6.99**

Mixed Greens 5.99

Raw Bar

Oysters on the half shell ... market price

Littleneck clams on the half shell ... 1.25/pc

Chilled Jumbo Shrimp ... 2.25/pc

Johnny's Shellfish Platter ... 19.99

4 oysters, 4 clams, 4 chilled jumbo shrimp

Small Plates

New Zealand Lamb Chops

Marinated in garlic and mint, pan seared with a curry-almond crust, served with garbanzo beans, fingerling potato, fresh tomato ragout and corn coulis 13.99

Wood Grilled Sweet and Smokey Sea Scallops

Served with a roasted butternut squash caponata 14.99

"Stuffed" Acorn Squash

Black rice, quinoa, brussel sprouts, mushrooms, shallots, dried cranberries, baby spinach, jack cheese, toasted almonds, chipotle honey 9.99

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Entrees

**** Glazed Salmon - Redwoods #1 Selling Entrée (no leeks)**

A wood grilled fillet, brushed with a honey balsamic glaze, served on an island of jasmine rice with lemon butter sauce 25.99

**** Frenched Chicken Breast**

Pan roasted and served with mozzarella burrata, sweet Italian sausage, roasted tomatoes, baby spinach, tomato-basil sauce, roasted fingerling potatoes 22.99

**** Filet Mignon**

A wood grilled 8oz filet with mushrooms and onions served with garlic mashed potatoes and fresh vegetables 29.99

New York Strip

Grilled 14oz New York Sirloin, served with burgundy maitre'd butter, garlic mashed potatoes and vegetable du jour 29.99

Big City Cowboy Steak

An 18oz rib-eye steak marinated with our own steak spice, grilled and saddled with a mess of pan fried mushrooms and onions, garlic mashed potatoes and fresh vegetables 29.99

Mendicino Filet Tips

Seared filet tips with cremini, button and shitake mushrooms in a sherry demi glace, with crumbled bleu cheese, garlic mashed potatoes and vegetables 23.99

**** Wood Grilled "All Natural" Pork Chop**

A juicy double cut pork chop, served with a white bean - tomato - apple wood smoked bacon relish, roasted fingerling potatoes and vegetable du jour 24.99

Thai Peanut Sauce with Rice Noodles

A health minded meal of stir fried vegetables in a peanut garlic sauce tossed with rice noodles 15.99
add: Chicken 19.99 / Beef Tenderloin Tips 23.99 / 5 Shrimp 22.99

Wood Grilled Chicken Breasts

With a balsamic-honey glaze, served with jasmine rice and vegetable du jour 17.99

**** Pan Roasted Tilapia**

With red grapes, shallot butter sauce, jasmine rice and vegetable du jour 21.99

**** indicates a change from our regular menu item**

Light Bites

Vegetarian Black Beans & Rice

A ragout of black beans, tomato, garlic and onion served with white rice, tomato salsa, and lime sour cream 8.99

**** Grilled Chicken Caesar Salad (without croutons)**

Our zesty Caesar salad topped with sliced, grilled chicken breast 11.99

Side Dishes

Roasted Fingerling Potatoes	3.50	Cole Slaw	3.50
Garlic Mashed Potatoes	3.50	Vegetable Du Jour	3.50

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