



# Redwoods Grill and Bar

## Appetizers

Chilled Shrimp Cocktail  
4 chilled jumbo shrimp served with cocktail sauce 8.99

## 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

## Entrée Salads

### \*\*Steak and Bleu Cheese Salad

Fresh romaine lettuce tossed with horseradish-bleu cheese dressing and crisp applewood smoked bacon, topped with sliced marinated filet mignon, grape tomatoes and sliced red onion 14.99

### \*\*Santa Fe Salad

Sliced fajita chicken, tomato salsa, white corn tortilla chips, Cheddar and Jack cheeses over fresh greens tossed in a lemon-herb vinaigrette 13.99

### 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 11.99

### Wood Grilled Sesame Crusted Tuna

Baby arugula, olives, banana peppers, capers, shallots, grape tomatoes and cucumbers in a honey-balsamic vinaigrette 17.99

### Baby Arugula and Roasted Beet Salad

Vermont Goat cheese, toasted pistachio crumble, roasted cherry tomatoes, fresh chives, sherry vinaigrette 11.99

### \*\*Caesar Salad (without croutons) 8.99

An exceptional addition to your salad

Sesame Crusted Tuna 9.99

Grilled Chicken 3.99

Grilled Shrimp (3) 5.99

Grilled Salmon 6.99

Wood Grilled Vegetables 2.99



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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 14.99

### \*\*Filet Mignon

A wood grilled 5oz Filet with black truffle-chive butter, served with Jasmine rice and fresh vegetables 17.99

### Sea Scallops and Risotto

Sweet and smokey spiced, roasted shallot, asparagus, hand peeled baby carrot, basil-ricotta risotto 16.99

### Thai Shrimp with Rice Noodles

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

### \*\* “Stuffed” Portobello Mushroom

Balsamic-lime marinated, wood grilled and stuffed with Jasmine rice, fresh mozzarella, roasted zucchini and red peppers, blackbeans and chimichurri aioli 9.99

### Wood Grilled Chicken Breast

With a balsamic-honey glaze, served with jasmine rice and vegetable 10.99

### \*\*Pan Roasted Tilapia

With red grapes, shallot butter sauce, vegetable du jour and Jasmine rice 13.99

### Omelet of the Day

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

### 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

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