



LUNCH MENU

Redwoods Grill & Bar

APPETIZERS:

Redwoods Shrimp Bisque 6.50

a rich blend of shrimp, cream and sherry
a house specialty

Shrimp Cocktail 11.99

5 skewered shrimp fresh off the grill, served with cocktail & lemon butter sauces

Crispy Fried Calamari 12.99

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

Tapas 14.99

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

Charred Shishito Peppers 7.99

with a spicy soy-sesame sauce

Nachos 11.99

a mound of corn tortillas buried under black beans, cheddar and monterey jack cheeses, topped with salsa, lime sour cream and scallions with... Jerk Chicken or Seasoned Beef

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*

REDWOODS WINGS 9.99

Our Famous Breaded Wings (8 pcs) in your favorite sauce...
Mild, Medium or Hot - blended with fresh bell peppers...OR Sesame Teriyaki, Honey Habanero or Grandpa's Sticky BBQ

SANDWICHES:

Applewood Smoked 'BLT' 10.99

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

Beer Brined Chicken Sandwich 11.99

tender sliced chicken breast layered with Cheddar cheese, Applewood smoked bacon, arugula and spicy tomato chutney served on a toasted brioche roll with fries

"Buffalo" Marinated Chicken Breast Panini 11.99

sliced and topped with pickled celery and blue cheese spread on a long roll...served with French fries

Lemon-Rosemary Sliced Chicken and Swiss Cheese Tea Sandwich 9.99

Russian dressing, cucumber, baby spinach, and 8 grain bread . . . served with a side salad

BURGERS:

The Redwoods Burger - BUILD IT THE WAY YOU WANT IT! 11.99

fresh 8oz. wood-grilled sirloin burger served with lettuce, tomato and pickle on a toasted brioche roll with fries

Choose Your Toppings .95 ea

American cheese, Cheddar, Swiss, Provolone, sautéed onions, tomato salsa, BBQ sauce, sautéed mushrooms

Premium Toppings 1.50 ea

applewood smoked bacon, avocado, spicy tomato chutney, Italian Gorgonzola, fresh Mozzarella, Gruyere cheese, crispy onion straws

The 'French Onion' Burger 15.99

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

The Rattlesnake Burger 15.99

a juicy 8 oz Piedmontese burger, grilled and topped with smoked bacon, tequila BBQ sauce, crispy onion straws, and spicy tequila-habanero Cheddar...served on a toasted brioche bun with fries

ENTRÉES:

Glazed Salmon 15.99

Redwoods All Time Favorite! a wood-grilled fillet brushed with honey-balsamic glaze, served with jasmine rice and lemon butter sauce, topped with crispy fried leeks

Poached Flaked Scottish Salmon 11.99

cold poached salmon over mixed greens with chickpea salad, sliced olives, banana peppers, grape tomatoes, feta cheese and lemon-herb vinaigrette

Roasted Beet and Sweet Potato Ravioli 13.99

baby arugula, fig, and pine nuts served in a maple-peppercorn cream sauce



Soft Shell Crab (MP)

heirloom grape tomato, roasted shallot, crispy pancetta, fresh chive, sherry-garlic broth, house-made fettucine

Surf and Turf 17.99

wood grilled petite filet mignon with 2 grilled shrimp, Dijon-horseradish demi-glace, fresh vegetable and crispy onion straws

Fresh Rigatoni & Cream 11.99

with roasted cherry tomatoes, fresh basil, toasted pine nuts and Provolone cheese

Chesapeake Bay Crabcake 15.99

deep fried and served with micro greens, creole mustard aioli, jasmine rice and vegetable du jour

Sea Scallops & Saffron Risotto 14.99

a delicious mélange of seared sea scallops, shiitake mushrooms, edamame, fresh fennel, pancetta confit, and creamy saffron risotto...finished with fresh sage oil

Omelette of the Day MP

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

Smoked Gouda 'Mac N Cheese' 11.99

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

ENTRÉE SALADS:

Steak & Bleu Cheese Salad 16.99

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

Santa Fe Salad 14.99

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

Honey Crisp & Spinach Salad 11.99

fresh baby spinach, Vermont goat cheese, toasted pistachios, pepitas, dried cranberry and honey crisp apple...finished with a Dijon-rice wine vinaigrette

The 'Woods Wedge 10.99

crisp romaine hearts, roasted cherry tomato, bleu cheese crumbles and sliced red onion... finished with a house made smoked bacon-apple chutney

The Caesar 8.99

our twist on the classic served with crisp romaine, shredded Asiago cheese, and homemade chili-corn croutons

AN EXCEPTIONAL ADDITION TO YOUR SALAD:

Wood Grilled Vegetable 3.99

Grilled Shrimp (3) 5.99

Grilled Salmon 6.99

Grilled Chicken 3.99

SIDES: French Fries 4.00 | Crispy Fried Leeks 5.00 | Sweet Potato Fries 4.50 | Crispy Onion Straws 5.00
Wood Grilled Vegetables 6.00 | Saffron Risotto 8.00 | House Made Salsa 4.00 | Chips & Guacamole 7.00
Smoked Gouda 'Mac N Cheese' 6.00 | Chips & Salsa 5.00 | House Made Guacamole sm 3.00 lg 6.00

DESSERTS:

Warm Seasonal Fruit Crisp with crump topping and vanilla ice cream 6.99

Peaches and Cream Cheesecake with fresh whipped cream and peach compote 7.99

Molten Chocolate Cake with vanilla ice cream and fudge sauce 6.99

Vanilla Bean Crème Brulee with fresh whipped cream and biscotti 6.99

Classic Key Lime Pie with caramel sauce and fresh whipped cream 7.25

The Loaded 'Cookie Monster' Sundae - Chocolate and vanilla ice cream, hot fudge and caramel sauces and the best cookie EVER...full of chocolate chips, white chocolate, butterscotch, caramel, and pretzels...finished with fresh whipped cream and rainbow sprinkles... single order 6.99...full order 11.99

Biscotti - hand crafted biscotti, the perfect complement to your coffee ask your server about our current selection 3.50

Ice Cream your choice of vanilla, chocolate, and mint chocolate chip 4.95



DINNER MENU

Redwoods Grill & Bar

APPETIZERS and SMALL PLATES:

Wood-Grilled Shrimp Cocktail 11.99

5 skewered shrimp fresh off the grill, served with cocktail and lemon-butter sauce

Crispy Fried Calamari 12.99

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

Redwoods Nachos 11.99

corn tortillas buried under black beans, Cheddar and Monterey jack cheeses, topped with salsa, lime sour cream and scallions... Jerk Chicken or Seasoned Beef

Redwoods Tapas for 2 14.99

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

Charred Shishito Peppers 7.99

with a spicy soy-sesame sauce

Scallops Au Gratin 14.99

our award winning dish of fresh sea scallops, creamed spinach, and crabmeat au gratin...surrounded by champagne cream sauce

Trio of Crab Cakes 15.99

Chesapeake Bay "Original" recipe, full of jumbo lump crabmeat, with micro greens and a Creole mustard aioli

Soft Shell Crab

Jicama-pineapple slaw, spicy sesame aioli, charred shishito peppers

Spicy Fish Tacos 8.99

filled with pickled vegetable slaw and Queso Fresco, finished with lime crema

Pear & Prosciutto Ravioli 12.99

Port wine reduction, chipotle onions, pistachio crumble and micro greens

Korean BBQ Chicken Quesadilla 11.99

with a kimchee slaw and charred shishito peppers

Trio of Baby Lamb Chops 15.99

curried heirloom grape tomato bruschetta, mint aioli, and Vermont goat cheese

Petit Filet Mignon 15.99

served with a dijon-horseradish demi-glace, crispy onion straws, and haricot vert

Duck Sausage & Smoked Gouda Dip 9.99

creamy and zesty...a combination of smoked Gouda, duck sausage and jalapeno...served with grilled naan and a crudité of vegetables

Spinach & Gouda Ravioli 12.99

in whole wheat ravioli with oyster mushrooms, celery root, red pepper, and fresh chive...finished with marsala butter sauce

SOUP & SALADS:

Redwoods Shrimp Bisque 6.50

a rich blend of shrimp, cream and sherry, *our house specialty*

Mixed Greens 5.99

romaine, green leaf, radicchio, grape tomato, carrot, cucumber

Honey Crisp Spinach Salad 8.99

fresh baby spinach, Vermont goat cheese, toasted pistachios, pepitas, dried cranberries, and honey crisp apple...finished with a Dijon-rice wine vinaigrette

Caesar Salad 6.99

our twist on the classic served with crisp romaine, shredded Asiago cheese, & homemade chili-corn croutons

The 'Woods Wedge 7.99

crisp romaine hearts, roasted cherry tomatoes, bleu cheese crumbles and crispy onion straws... finished with a house made smoked bacon-apple chutney

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

REDWOODS WINGS:

Our Famous Breaded Wings (8 pcs) in your favorite sauce...9.99 Mild, Medium or Hot - blended with fresh bell peppers...OR Sesame Teriyaki, Honey Habanero or Grandpa's Sticky BBQ

ENTREES:

Glazed Salmon 26.99

Redwoods All Time Favorite! wood-grilled fillet brushed with a honey balsamic glaze, over Jasmine rice and lemon butter sauce, topped with crispy fried leeks

Filet Mignon 31.99

juicy wood-grilled 8oz. filet served with a distinctive Shiraz-wild mushroom demi-glace, garlic mashed potatoes and vegetable du jour

Chairman's Reserve Prime Black Angus Ribeye wood grilled premium 15 oz black angus ribeye with black truffle-chive butter, served with garlic mashed potatoes and tempura beer battered onion rings **MP**

Prime Reserve Double Cut Pork Chop 25.99

a wood grilled 14 ounce chop served with a roasted brussel sprout-shallot-cranberry relish and Dijon-ale sauce...accompanied by garlic mashed potatoes and vegetable du jour

Sea Scallops & Saffron Risotto 29.99

a delicious mélange of seared sea scallops, shiitake mushrooms, edamame, fennel, pancetta confit, and creamy saffron risotto...finished with a drizzle of fresh sage oil

Filet Mignon Tips 24.99

with mushrooms, sherry demiglace, crumbled bleu cheese, garlic mashed potato and fresh vegetable

Chicken Pan Roast 19.99

tender chicken breasts sautéed with mushrooms, roasted tomatoes and green peppers, finished with a silky smooth brandy cream sauce and garlic mashed potato

Almond Crusted Tilapia 23.99

Bringing back an Old Favorite...

encrusted and pan seared with toasted almonds, topped with red flame grapes, a lemon butter sauce, served with herbed jasmine rice and vegetable

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 with wood grilled Filet Mignon - 24.99 Shrimp - 24.99 Chicken - 21.99

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

CASUAL BITES:

Grilled Chicken Caesar Salad 12.99

our zesty Caesar salad topped with sliced grilled chicken breast and homemade chili corn croutons

Santa Fe Salad . 14.99

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

Smoked Gouda 'Mac n Cheese' 12.99

creamy smoked Gouda sauce with orecchiette pasta, tossed with thinly sliced prosciutto and scallions

Vegetarian Black Beans & Rice 10.99

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

Beer Brined Chicken Sandwich 11.99

tender sliced chicken breast layered with Cheddar cheese, applewood smoked bacon, arugula and tomato chutney served on a toasted brioche roll with fries

BURGERS:

The 'French Onion' Burger 15.99

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

The Rattlesnake Burger 15.99

a juicy 8 oz Piedmontese burger, grilled and topped with smoked bacon, tequila BBQ sauce, crispy onion straws, and spicy tequila-habanero Cheddar...served on a toasted brioche bun with fries

The Redwoods Burger - BUILD IT THE WAY YOU WANT IT! 11.99

fresh 8oz. wood-grilled sirloin burger served with lettuce, tomato and pickle on a brioche roll with fries

Choose Your Toppings .95 ea

American cheese, Cheddar, Swiss, Provolone, sautéed onions, tomato salsa, BBQ sauce, sautéed mushrooms

Premium Toppings 1.50 ea

applewood smoked bacon, avocado, spicy tomato chutney, Italian Gorgonzola, fresh Mozzarella, Gruyere cheese, crispy onion straws

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Wood Grilled Vegetables 6.00 | Saffron Risotto 8.00 | House Made Salsa 4.00 | Chips & Guacamole 7.00
Smoked Gouda 'Mac N Cheese' 6.00 | Chips & Salsa 5.00 | House Made Guacamole sm 3.00 lg 6.00

DESSERTS:

Warm Seasonal Fruit Crisp with crump topping and vanilla ice cream 6.99

Peaches and Cream Cheesecake with fresh whipped cream and peach compote 7.99

Chocolate Peanut Butter Molten Cake with vanilla ice cream and fudge sauce 6.99

Vanilla Bean Crème Brulee with fresh whipped cream and biscotti 6.99

Classic Key Lime Pie with caramel sauce and fresh whipped cream 7.25

The Loaded 'Cookie Monster' Sundae - Chocolate and vanilla ice cream, hot fudge and caramel sauces and the best cookie EVER...full of chocolate chips, white chocolate, butterscotch, caramel, and pretzels...finished with fresh whipped cream and rainbow sprinkles... single order 6.99...full order 11.99

Biscotti - hand crafted biscotti, the perfect complement to your coffee ask your server about our current selection 3.50

Ice Cream your choice of vanilla, chocolate, and mint chocolate chip 4.95



DRINK MENU

Redwoods Grill & Bar

COCKTAILS:

Redwoods Rum Punch

take a mental trip to a tropical paradise with this lively blend of mango and coconut rums, fruit juices and a Meyer's Dark Rum floater 10.99

"Lazy" Lavender Martini

not the usual martini...Hendrick's Gin, lemon juice, and lavender simple syrup shaken and served in a lavender-sugar rimmed martini glass with a lemon twist... relax and enjoy! 12.00

Smoked Vanilla Bourbon Manhattan

our unique twist on the classic, with Woodford Reserve and 'smoked' vanilla beans, served straight up in a smoked martini glass with a Luxardo cherry 12.75

Blueberry Basil Gin Smash

fresh blueberry and fresh basil highlight this delicious Hendrick's cocktail, mixed with lime juice and served over shaved ice...finished with club soda...incredibly refreshing! 12.50

Mediterranean Mule

our sweet twist on a classic 'mule' begins with Figenza fig vodka, a generous squeeze of fresh lime, finished with the zing of Gosling's ginger beer and a splash of cran-apple for good measure 9.99

Lemme Try It

fresh, exotic and just plain delicious...Ketel One, St Germaine, fresh lemon & pineapple juices with lemongrass simple syrup... a martini like no other! 10.99

Strawberry Aperol Spritz

Aperol and fresh strawberry puree shaken and topped with prosecco and a splash of club soda...start your meal off right! 8.95

Finishing Touches...

Drunken Peanut Butter Cup

the adult version of your favorite treat...house infused Reese's Pieces vodka, half and half, and crème de cocoa served up. Finished with chocolate sauce and a Reese's Pieces and peanut butter rim...soooo good! 11.75

Espresso Martini

a Redwoods Favorite...vanilla vodka, fresh brewed espresso and Kahlua, shaken and served straight up. We promise it won't keep you up! 10.0

Chocolate Covered Raspberry Martini

Rum Chata and raspberry vodka mixed with raspberry preserves and crème de cocoa... garnished with chocolate sauce and fresh raspberries 11.50

HOUSE INFUSED:

Redwoods' Barrel Aged Bourbon

Justine infuses Old Forrester Bourbon with the season's finest ingredients ...our house flavor is cherry-vanilla with a hint of orange, ask about our seasonal flavors...13.00

Infused Vodka

fresh hand-selected produce and spices are the secret behind our infusion projects, try one of Lisa's special 'house infused' cocktails 11.00

WINES BY THE GLASS:

Whites 6oz / 9oz

Frontera Chardonnay 7.50 / 10.50

Z Alexander Brown Chardonnay 9.00 / 12.50

Kendall Jackson Chardonnay 10.99 / 15.99

Straccali Pinot Grigio 7.50 / 10.50

Cavit Pinot Grigio 8.75 / 12.25

Giesen Estate Sauvignon Blanc – NZ 8.99 / 12.95

Chateau St. Michelle Riesling 8.75 / 12.75

Arinzano Blanco Hacienda - Spain 10.50 / 14.50

Lunetta Prosecco (individual) - Italy 9.50

Reds 6oz / 9oz

Estrella Cabernet Sauvignon 7.50 / 10.50

Fourteen Hands Cabernet Sauvignon 8.25 / 11.50

Kendall Jackson Cabernet Sauvignon 11.99 / 16.99

Canyon Road Merlot 7.99 / 10.99

Mirassou Pinot Noir 8.95 / 12.99

Mac Murray Pinot Noir 11.50 / 15.99

Finca El Origin Malbec - Argentina 9.25 / 13.25

Desert Wind Merlot - Wahluke Slope 9.99 / 13.99

Silk and Spice Red Blend - Portugal 7.75 / 10.99

ICE COLD BEER

Fresh from the Tap

COORS LIGHT 4.50

GUINNESS STOUT 7.50

STELLA ARTOIS 6.95

KANE HEAD HIGH IPA 7.75

YUENGLING 4.50

SAM ADAMS SEASONAL 7.25



Non-Alcoholic

O'DOUL'S 3.50 KALIBER 4.50

Bottled

CORONA 6.50

BUDWEISER 4.25

HEINEKEN 6.50

CORONA LIGHT 6.50

BUD LIGHT 4.25

HEINEKEN LIGHT 6.50

MILLER LITE 4.25

Ask for our specialty beer list....

RED WINES:

Merlot Bin # Bottle

155 Chateau St. Michelle Washington State 37

156 Columbia Crest, Washington State 28

Pinot Noir Bin # Bottle

160 Steele, Carneros 46

161 Domaine Drouhin, Oregon, 2016 75

162 Willamette Valley, Oregon 44

163 La Crema, Sonoma 45

Zinfandel/Syrah/Shiraz Bin # Bottle

170 Steele Zinfandel, Mendocino 39

171 St. Francis 'Old Vines' Zinfandel Sonoma 44

172 Ravenswood Zinfandel, Napa 35

173 Peter Lehmann Barossa Shiraz, Australia 38

174 Penfolds Bin 389, Australia 2013 99

Italian Wines Bin # Bottle

180 Michele Chiarlo Barolo, 2013 90

181 Carpineto Chianti Classico Riserva 36

182 Bertani Amarone, 2007 200

Cabernet Sauvignon Bin # Bottle

183 Simi, Sonoma 42

184 Chappellet Signature, Napa 2012 98

185 Chimney Rock, Stags Leap District

Napa 2015 130

186 Franciscan, Napa 48

187 Penfolds Bin 407, Australia 2012 100

188 Freemark Abbey, Napa 2014 88

189 Opus One, Napa 2004 275

190 Opus One, Napa 2005 275

191 Sebastiani, Sonoma 36

192 Souverain, North Coast 34

193 Columbia Crest, Columbia Valley 28

194 Louis Martini, Sonoma 31

195 Chateau St. Jean Cinq Cepages,

Sonoma 2010 110

196 Caymus, Napa 2014 140

197 Stags Leap Artemis, Napa 2016 95

198 Mt. Veeder, Napa 2016 82

199 Chateau St. Michelle, Washington State 37

WHITE WINES:

Chardonnay Bin # Bottle

100 Cuvaison, Napa 48

101 Deloach, Oakville 35

102 Ferrari Carano, Alexander Valley 49

103 Stag's Leap Cellars, Karia, Napa 2017 58

104 Simi, Russian River 47

105 La Crema, Sonoma 42

106 Frei Brothers, Russian River 36

107 Kunde, Sonoma 38

108 ZD, Napa 2015 68

109 Cakebread Cellars, Napa 2017 77

Unique White Wine Selections Bin # Bottle

115 Lucien Albrecht Cremant d'Alsace Brut Rose, France 38

116 Dr. Konstantine Frank Dry Riesling, New York 33

117 Montinore Pinot Gris, Willamette Valley 34

Pinot Grigio Bin # Bottle

128 Estancia, California 29

129 Santa Cristina, Italy 28

130 Santa Margarita, Italy 49

Sauvignon Blanc / Fume Blanc Bin # Bottle

133 Brancott Reserve Sauvignon Blanc, NZ 33

134 Duckhorn Sauvignon Blanc, Napa 49

135 White Haven Sauvignon Blanc, NZ 34

136 Ferrari Carano Fume Blanc, Sonoma 36

137 Chateau St. Michelle Horse Heaven Sauvignon Blanc, Washington State 35

138 Yealands Sauvignon Blanc Marlboro, NZ 29

Sparkling Wines Bin # Bottle

146 Wycliff Brut, California 25

147 Veuve Cliquot Yellow N/V, France 125

148 Korbel Brut N/V, Napa 32