

baked to perfection with an oatmeal crumb topping, served with vanilla ice cream and fresh whipped cream ask you server for today's selection 6.99

### Caramel Apple Cheesecake

an autumn twist on a traditional favorite, Alex's creamy cheesecake made with local apples, finished with a bourbon caramel sauce and fresh whipped cream 7.50

### Molten Chocolate Cake \*

a rich chocolate cake with a warm molten center, served with vanilla ice cream and caramel and fudge sauces 6.50

### Vanilla Bean Crème Brûlée \*

the classic sugar crusted custard, finished with fresh whipped cream, garnished with a pumpkin snickerdoodle 6.50

combination of pumpkin and fall spices...garnished with spiced pepitas, served with caramel sauce and vanilla ice cream 6.99

### Chocolate Hazelnut Mousse Cup \*

served with fresh whipped cream and candied hazelnuts 4.50

### Ice Cream / Sorbet \*

serving Hood ice cream from Massachusetts, ask your server about our flavors 4.50

### Biscotti

handcrafted biscotti, the perfect compliment to your coffee ask your server about our current selection 2.50

*Pastry Chef* Alex Crabe

\* indicates a gluten free dessert

## 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

### Saratoga Springs Water

Sparkling or Flat. one liter 4.50

### 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



## THE WOOD GRILL

A wood burn

focus of Redw

The flavors of food co

are deepened

like wine aged

### Ben's Soup Creation

if you're a soup lover th Ben's fresh selection 6

### Redwoods Shrimp B

a rich blend of shrimp, our house specialty 6.5

### Redwoods Tapas fo

a great compliment to a our own spin on a Spani 13.99

### Chilled Shrimp Cock

4 chilled jumbo shrimp, cocktail sauce and lemc

### Buffalo Wings

large breaded wings wit habanero and serrano c available plain, mild, m BBQ sauce(8) 8.99

## 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

### Pan Roasted Scallops & Shiitake Mushroom Risotto

Seared scallops and creamy risotto with roasted butternut squash and scallions...finished with black truffle aioli 16.99

### “Stuffed“ Acorn Squash

a unique plate highlighting the season’s bounty... black rice, quinoa, fava beans, roasted mushrooms, roasted shallots, dried cranberries, baby spinach, jack cheese...finished with toasted almonds and a drizzle of chipotle honey 12.99

### 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’

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 french 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 10.99

### Choose Your Toppings .95 each

American, cheddar, Swiss, provolone, sautéed onions, tomato salsa, sautéed mushrooms, BBQ sauce

### Premium 1.50 each

applewood smoked bacon, avocado, Italian gorgonzola cheese, tomato chutney, Gruyere cheese, fresh mozzarella

## Choose from a Variety of Sides

Crispy Fried Leeks...5.00

Sautéed Mushrooms & Onions...4.50

Sweet Potato Fries...4.00

Wood Grilled Vegetables...5.00

Smoked Gouda ‘Mac N Cheese’...5.25

House Made Guacamole

sm 2.00 lg 5.00

House Made Salsa 4.00

Chips & Guacamole 6.00

fresh romaine lettuce topped with horseradish-bleu cheese and crisp applewood smoked sliced marinated filet mignon and crispy fried onion strips

### Santa Fe Salad

a glorious combination of tomato salsa, crisp tortilla, monterey jack cheeses and tossed in a lemon-herb vinaigrette

### Caesar Salad

a zesty classic served with shredded asiago cheese and homemade chili-corn dressing

### Sesame Crusted Tuna

applewood grilled tuna atop balsamic honey-balsamic vinaigrette with banana peppers, capers, and grape tomatoes and cucumber



### Sliced Turkey & Gruyere

...in the mood for some Oven roasted freshly sliced turkey, gruyere cheese and balsamic bread with lingonberry

### “The Woods” Cheese

thinly sliced sirloin of beef, peppers, onions, cheddar, garlic mayonnaise, served on a long roll with fries 11.99

### Applewood Smoked ‘B

thick cut smoked bacon