



Redwoods Grill & 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

** Organic Thai Spiced Mussels

In a spiced coconut curry broth with roasted shallots and fresh cilantro 10.99

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

Spinach Salad

Fresh baby spinach tossed in a honey-dijon vinaigrette with red cabbage, roasted corn, carrot, cucumber, scallion, sliced avocado and wasabi cashews 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 3.99

Lunch 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

Seafood and Black Truffle Risotto

Shrimp and mussels with corn, peas, grape tomatoes and sliced brie with a black truffle risotto and a marsala wine reduction 13.99

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

Wood Grilled Chicken Breast

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

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**



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

Spinach Salad

Fresh baby spinach tossed in a honey-dijon vinaigrette with red cabbage, roasted corn, carrot, cucumber, scallion, sliced avocado and wasabi cashews 8.99

Baby Arugula and Roasted Beet Salad

Vermont goat cheese, toasted pistachio crumble, roasted cherry tomatoes, fresh chives, sherry vinaigrette 8.99

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

Mixed Greens 5.99

Raw Bar

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

Oysters on the half shell ... market price

Chilled Jumbo Shrimp ... 2.25/pc

Johnny's Shellfish Platter ... 19.99

4 oysters, 4 clams, 4 chilled jumbo shrimp

Small Plates

**** Cajun Shrimp and Grits (no kale)**

Grilled blackened shrimp, sharp cheddar grits, roasted cherry tomato 8.99

**** Organic Thai Spiced Mussels (no wontons)**

In a spiced coconut milk broth with roasted shallots and fresh cilantro 11.99

Trio of Baby Lamb Chops

Pan seared and served with a spring pea polenta, heirloom grape tomato, whiskey-apple-mint demi-glace 15.99

Dinner 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

**** Seafood and Black Truffle Risotto (no grilled bread)**

Sea scallops, shrimp, jumbo lump crabmeat with corn, peas, grape tomatoes and sliced brie with a black truffle risotto and a marsala wine reduction 29.99

Chicken Pan Roast

Twin chicken breasts, mushrooms, roasted tomatoes, green peppers, brandy cream sauce, garlic mashed potato 19.99

**** Filet Mignon**

A wood grilled 8oz filet, black truffle-chive butter served with garlic mashed potatoes and fresh vegetables 31.99

**** New York Strip**

Cajun butter, shishito peppers, garlic mashed potatoes and fresh vegetable 29.99

Allen Brother's Ribeye

Wood grilled premium 15oz black angus ribeye, black truffle-chive butter, garlic mashed potatoes and vegetable du jour 33.99

**** Filet Mignon Tips (no yucca chips)**

Seared filet tips with oyster mushrooms, red pepper, scallion, brandy-horseradish cream and garlic mashed potatoes 24.99

Wood Grilled "All Natural" Pork Chop

A juicy double cut pork chop, served with warm braised pickled onions, red dragon cheddar, ale mustard cream sauce, garlic mashed potato and fresh vegetable 24.99

Thai Peanut Sauce with Rice Noodles

A health minded meal of stir fried vegetables in a peanut and 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

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