



Redwoods

Grill & Bar

LUNCH

A WOOD BURNING GRILL IS THE FOCUS OF REDWOODS' CUISINE, THE FLAVORS OF FOOD COOKED OVER A WOOD FIRE ARE DEEPENED AND ENHANCED, LIKE WINE AGED IN OAK BARRELS.

BEVERAGES

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

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**

Bottled Water 5.00

Ferrarelle Sparkling
Saratoga Spring

EXECUTIVE CHEF - BEN PECK

PASTRY CHEF - ALEX CRABE



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APPETIZERS

Redwoods Shrimp Bisque a rich blend of shrimp, cream and sherry a house specialty	6.50	Crispy Fried Calamari a flavorful and crispy creation, hand-breaded and served with a trio of Asian dipping sauces	12.99	Nachos 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	11.99
Ben's Soup Creations if you're a soup lover you must try Ben's fresh selection	6.50	Tapas a great compliment to a bottle of wine! our own spin on a Spanish tasting platter	14.99	Organic Thai Mussels in a coconut curry broth with fresh cilantro, roasted shallots and crispy wontons	10.99
Shrimp Cocktail 5 skewered shrimp fresh off the grill, served with cocktail & lemon butter sauces	11.99	Charred Shishito Peppers with a spicy soy-sesame sauce	7.99		

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

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

SANDWICHES

Sliced Turkey & Gruyere Tea Sandwich **9.99**

in the mood for something a little lighter?...oven roasted freshly
sliced turkey breast, Gruyere cheese and baby arugula on 8-grain
bread with lingonberry mayo...served with a side salad

"The Woods" Cheese Steak **11.99**

thinly sliced sirloin of beef with mushrooms, peppers, onions,
Cheddar cheese and roasted garlic mayonnaise, served on an Italian
style long roll with fries

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

Oven Roasted Portobello Mushroom Panini **12.99**

balsamic marinated portobello mushroom, roasted red pepper, fresh
sliced Mozzarella, baby arugula and fresh basil oil...served on a
ciabatta roll with fries

Smoked Ham, Brie & Poached Pear **13.99**

with baby spinach, roasted onions, and scallion aioli on a toasted
brioche roll...served with fries

ENTRÉES

Fresh Rigatoni & Cream with roasted cherry tomatoes, fresh basil, toasted pine nuts and Provolone cheese	11.99	Glazed Salmon <i>Redwoods All Time Favorite!</i> a wood-grilled fillet brushed with honey- balsamic glaze, served with jasmine rice and lemon butter sauce, topped with crispy fried leeks	15.99	Filet Mignon mouth-watering 5oz. wood-grilled filet, served with a shiraz-wild mushroom demi-glace, steak fries and vegetables	17.99
Chesapeake Bay Crabcake deep fried and served with micro greens, creole mustard aioli, jasmine rice and vegetable du jour	15.99	Sea Scallops & Saffron Risotto a delicious mélange of seared sea scallops, shiitake mushrooms, edamame, fresh fennel, pancetta confit, and creamy saffron risotto...finished with fresh sage oil	14.99	Omelette of the Day a frittata-style 3-egg omelet filled with our fresh daily creation...served with a mixed green salad	MP
Pear & Prosciutto Ravioli (5 pc) from our friends at Family Kitchen in Flanders...port wine reduction, chipotle Onions, pistachio crumble, and micro greens	13.99			Smoked Gouda 'Mac N Cheese' creamy smoked Gouda sauce with orrechiette pasta, tossed with thinly sliced prosciutto and scallions	11.99

ENTRÉE SALADS

Steak & Bleu Cheese Salad 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	16.99
Santa Fe Salad 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	14.99
Sesame Crusted Salmon & Arugula wood grilled salmon atop baby arugula in a honey-balsamic vinaigrette with olives, banana peppers, capers, shallots, grape tomatoes and cucumbers	17.99
Honey Crisp & Spinach Salad fresh baby spinach, Vermont goat cheese, toasted pistachios, pepitas, dried cranberry and honey crisp apple...finished with a Dijon-rice wine vinaigrette	11.99
The 'Woods Wedge crisp romaine hearts, roasted cherry tomato, bleu cheese crumbles and sliced red onion... finished with a house made smoked bacon-apple chutney	10.99
The Caesar our twist on the classic served with crisp romaine, shredded Asiago cheese, and homemade chili-corn croutons	8.99

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	Saffron Risotto	8.00
Crispy Fried Leeks	5.00	House Made Salsa	4.00
Sweet Potato Fries	4.50	Chips & Guacamole	7.00
Crispy Onion Straws	5.00	Chips & Salsa	5.00
Wood Grilled Veg	6.00	Smoked Gouda Mac N' Cheese	6.00
House Made Guacamole			
Sm 3.00 Lg 6.00			