



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

Bottled Water 5.00

Ferrarelle Sparkling
Natia Spring

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

Stop in for dinner!

DAILY DINNER SPECIALS

MONDAY

Buy One Entrée, Get One Free!

*Specials Menu Only

TUESDAY

Burgers & Beer
Specialty Burgers starting at \$10.
Paired with select \$4 beer.

WEDNESDAY

Wine

Half price bottles of wine!
(max discount \$40)

THURSDAY

Tasting Menu

Featuring a 3 course meal of smaller portions for \$24.99



LUNCH MENU

THE WOOD GRILLED SPECIALISTS

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.

Executive Chef Benjamin Peck

Sous Chef Chris Kastner

Pastry Chef Alex Crabe

APPETIZERS

Ben's Soup Creations

if you're a soup lover you must try Ben's fresh selection 6.50 bowl 4.50 cup

Redwoods Shrimp Bisque

a rich blend of shrimp, cream and sherry our house specialty 6.50 bowl 4.50 cup

Crispy Fried Calamari

a flavorful and crispy creation, hand breaded and served with a trio of Asian dipping sauces 11.99

Charred Shishito Peppers

with a spicy soy-sesame sauce 7.99

Redwoods Nachos

a heaping mound of corn tortillas buried under black beans, cheddar and monterey jack cheeses, topped with salsa, lime sour cream and scallions Jerk Chicken or Seasoned Beef 11.99

Redwoods Tapas for 2

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

Redwoods WINGS

Our Famous Breaded Wings Offered In Your Favorite Sauce (8)... 9.99

OLD FAVORITES

Mild, Medium, or Hot

Blended with fresh bell peppers and habanero chilis

NEW ARRIVALS

Sesame Teriyaki, Honey Habanero or Grandpa's Sticky BBQ

ENTREES

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 15.99

Pan Roasted Sea Scallops & Saffron Risotto

a delicious mélange of seared sea scallops, shiitake mushrooms, edamame, fresh fennel, pancetta confit, and creamy saffron risotto...finished with a drizzle of fresh sage oil 14.99

Roasted Beet & Sweet Potato Ravioli

from our friends at Family Kitchen in Flanders...stuffed with roasted beet and sweet potato, garnished with baby arugula, fig, and toasted pinenuts...finished with a maple-peppercorn cream sauce 12.99

Fresh Rigatoni & Cream

with roasted cherry tomatoes, fresh basil, toasted pine nuts and Provolone cheese 11.99

Filet Mignon

mouth-watering 5oz. wood-grilled filet, served with a shiraz-wild mushroom demi-glace, 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'

creamy smoked gouda sauce with orrechiette pasta, tossed with thinly sliced prosciutto and scallions 11.99

The 'CK' Piedmontese Burger

a juicy 8 oz Piedmontese burger, grilled and topped with brown sugar-black pepper smoked bacon, gruyere cheese and garlic mayo...on a toasted brioche bun, served with fries 14.99

Chesapeake Bay Crabcake

deep fried and served with creole mustard aioli, micro greens, jasmine rice and vegetable du jour 15.99

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 11.99

Choose Your Toppings .95 each

American cheese, cheddar, swiss, provolone, sautéed onions, tomato salsa, BBQ sauce, sautéed mushrooms

Premium 1.50 each

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

Choose from a Variety of

SIDES

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

ENTREE SALADS

Steak & Bleu Cheese Salad

fresh romaine lettuce tossed with a horseradish-bleu cheese dressing and crisp applewood smoked bacon, topped with sliced marinated filet mignon, grape tomato, 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

Caesar Salad

a zesty classic served with crisp romaine, shredded asiago cheese and homemade chili-corn croutons 8.99

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

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

Harvest Spinach & Squash Salad

fresh baby spinach, roasted acorn squash, red cabbage, toasted pecans, pepitas, dried cranberries and honey crisp apple finished with a Dijon-rice wine vinaigrette 11.99

AN EXCEPTIONAL ADDITION TO YOUR SALAD

Wood Grilled Vegetable 3.99

Grilled Shrimp (3) 5.99

Grilled Salmon 6.99

Grilled Chicken 3.99

SANDWICHES

Sliced Turkey & Gruyere Tea Sandwich

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 9.99

"The Woods" Cheese Steak

thinly sliced sirloin of beef with mushrooms, peppers, onions, cheddar cheese and roasted garlic mayonnaise, served on an Italian style long roll with fries 11.99

Applewood Smoked 'BLT'

thick cut smoked bacon piled high with sliced tomato and crisp lettuce, served on toasted 8 grain bread with creamy avocado mayo and fries 10.99

Beer Brined Chicken Sandwich

tender sliced chicken breast layered with cheddar cheese, Applewood smoked bacon, arugula and tomato chutney served on a toasted brioche roll with fries 11.99

Brie & Prosciutto Panini

hot pressed with balsamic onions and baby arugula on rosemary focaccia bread, served with French fries 11.99

The Bayou Shrimp Po' Boy

blackened baby shrimp and creole remoulade with chopped lettuce and tomato...served on a Portuguese roll with coleslaw 12.99