



## 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 1 GET 1 -

Buy one entree, get one entree for free!

\*Specials Menu Only!

### TUESDAY

#### BURGERS & BEER

Specialty Burgers Starting at \$10. Paired with select \$4 Beers.

### WEDNESDAY

#### SEAFOOD & WINE

Seafood Specials  
Half Price Bottles of Wine

### 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 Chefs** Chris Kastner & Bill Mahony

**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 speciality 6.50 bowl 4.50 cup

### Chilled Shrimp Cocktail

4 jumbo shrimp served with cocktail sauce and lemon 8.99

### Crispy Fried Calamari

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

### 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

### Spring Pea & Prosciutto Flatbread

roasted shallots, toasted pine nuts, parmesan cheese, micro greens 9.99

## 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 chiles

### NEW ARRIVALS

**Garlic Parmesan, 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 14.99

### Sweet and Smokey Spiced Scallops

Seared sea scallops with shallot, asparagus, and hand peeled baby carrot, tossed with basil-ricotta risotto 16.99

### Asparagus-Smoked Mozzarella Ravioli

Served with sautéed oyster mushroom, peas, and pine nuts...finished with fried leeks and a roasted red pepper cream 13.99

### 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'

creamy smoked gouda sauce with orrechiette pasta, tossed with thinly sliced prosciutto and scallions 10.99

### Piedmontese California Burger

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 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 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  
Smoked Gouda 'Mac N Cheese'...5.25  
House Made Guacamole  
sm 3.00 lg 6.00  
House Made Salsa 4.00  
Chips & Guacamole 7.00  
Chips & Salsa 5.00  
Basil-Ricotta Risotto 7.00



## 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 15.99

### 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

### Baby Arugula & Roasted Beet

goat cheese, toasted pistachio, roasted cherry tomato fresh chives, sherry vinaigrette 11.99

### Sesame Crusted Tuna and Arugula

wood grilled tuna atop baby arugula in a honey-balsamic vinaigrette, with olives, banana peppers, capers, shallots, grape tomatoes and cucumbers 17.99

### Baby Kale & Tri Colored Quinoa Salad

with toasted chick peas, golden raisins, sliced almonds and shaved aged Asmonte cheese, tossed in a lemon-garlic-Dijon vinaigrette 11.99

### AN EXCEPTIONAL ADDITION TO YOUR SALAD

Sesame Crusted Tuna 9.99  
Wood Grilled Vegetable 2.99  
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 & Parma Chicken Wrap

Herb grilled chicken topped with Prosciutto di Parma, sliced brie, balsamic onions, sliced tomato and baby arugula rolled inside a sun-dried tomato wrap, served with fries 11.99

### Chesapeake Bay Crab Cake

Chesapeake Bay "Original Recipe" packed full of jumbo lump crab meat served on a brioche roll with micro greens and creole-mustard aioli, served with fries 15.99