

LIGHT BITES

Grilled Chicken Caesar Salad

our zesty Caesar salad topped with sliced grilled chicken breast and homemade chili corn croutons 12.99

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

Smoked Gouda 'Mac n Cheese'

creamy smoked gouda sauce with orecchiette pasta, tossed with thinly sliced prosciutto and scallions 12.99

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

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

BURGERS

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 Toppings 1.50 each

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

Piedmontese 'French Onion' Burger

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 14.99

APPETIZERS

Wood-Grilled Shrimp Cocktail

5 skewered shrimp fresh off the grill, served with cocktail and lemon-butter sauce 11.99

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

SOUPS & SALADS

Redwoods Shrimp Bisque

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

Ben's Soup Creations

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

Baby Kale & Tri Colored Quinoa Salad

with toasted chick peas, golden raisins, sliced almonds and shaved aged Asiago cheese, tossed in a lemon-garlic-Dijon vinaigrette 8.99

Caesar Salad

our twist on the classic served with crisp romaine, shredded asiago cheese, and homemade chili-corn croutons 6.99

Mixed Greens

fresh greens and vegetables with your choice of house made blue cheese, red wine vinaigrette or creamy peppercorn 5.99

Baby Arugula & Roasted Beet Salad

With goat cheese, toasted pistachio, roasted cherry tomato, and, fresh chives, finished with a sherry vinaigrette 8.99

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.

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

RAW BAR

Oysters on the Half Shell...MP Chilled Jumbo Shrimp...2.25 pc

Littleneck Clams on the Half Shell...1.25 pc

Johnny's Shellfish Platter...19.99

a selection of 4 oysters, 4 littleneck clams and 4 chilled jumbo shrimp

above items offered with cocktail sauce, lemon, horseradish and mignonette sauce



SMALL PLATES

Harissa Grilled Rare Tuna

accompanied by Mediterranean salsa, fresh baby arugula, and a drizzle of extra virgin olive oil 17.99

Trio of Crab Cakes

Chesapeake Bay "Original" recipe, full of jumbo lump crabmeat, with micro greens and a Creole mustard aioli 15.99

Asparagus-Smoked Mozzarella Ravioli

oyster mushroom, peas, pine nuts, crispy fried leeks, roasted red pepper cream 10.99

Scallops Au Gratin

our award winning dish of fresh sea scallops served over a bed of creamed spinach, topped with crabmeat au gratin, surrounded by a champagne cream sauce 14.99

Herb Crusted Baby Lamb Chops

With heirloom grape tomato-Italian gorgonzola relish and baby spinach, finished with curried aioli 15.99

Balsamic-Lime Marinated Portobello

Portobello Mushroom, Italian Farro, Fresh Mozzarella, zucchini, roasted red peppers, black beans, chimichurri aioli 9.99

WOOD GRILLED

Glazed Salmon Redwoods All Time Favorite!

a unique marriage of texture and flavor, a wood-grilled fillet brushed with a honey balsamic glaze served on an island of jasmine rice and lemon butter sauce, topped with crispy fried leeks 25.99

Filet Mignon

juicy wood-grilled 8oz. filet served with a distinctive Shiraz-wild mushroom demi-glace, garlic mashed potatoes and vegetable du jour 31.99

Allen Brothers Black Angus Ribeye

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

New York Strip

wood grilled 14oz New York sirloin served with espresso-chipotle butter accompanied by potato gnocchi and sautéed spinach 29.99

Wood Grilled Spiced All Natural Pork Chop

Seasoned with Redwoods' patented blend, finished with a bourbon glaze, fried goat cheese cipollini onion, cremini mushroom, fresh basil, mashed potatoes and vegetables 24.99



ENTREES

Shrimp & Scallops Risotto

sweet and smokey spiced with roasted shallot, asparagus, and hand peeled baby carrot, served with a creamy basil-ricotta risotto 29.99

Almond Crusted Tilapia

encrusted and pan-seared with toasted almonds topped with red-flame grapes in a lemon-white wine butter sauce, served with jasmine rice and vegetable du jour 22.99

Filet Mignon Tips

tenderloin tips sautéed with oyster mushroom, red pepper, and scallion...served over a brandy horseradish cream sauce with fried yucca chips, garlic mashed potato, and vegetable du jour 24.99

Chicken Pan Roast

tender chicken breasts sautéed with mushrooms, roasted tomatoes and green peppers, finished with a silky smooth brandy cream sauce and garlic mashed potato 19.99

Crispy Half Duck

Served with a port wine-juniper berry demi-glace, house made corn pancakes, and a baby arugula salad with carrot, shiitake mushroom, roasted shallot and mandarin orange 31.99

Thai Peanut Sauce with Rice Noodles

an exotic health minded meal of stir fried vegetables in a curried peanut-garlic sauce served with rice noodles. 16.99
5 Shrimp 23.99 Tenderloin Tips 24.99
Chicken 21.99

Redwoods Fajita

a delicious blend of chile-lime seasoned peppers and onions served with flour tortillas, jasmine rice, black beans and a "Fixins" plate of homemade salsa, lettuce, cheddar cheese and lime sour cream add your choice of wood grilled...Filet Mignon 24.99 Shrimp 24.99 Chicken 21.99

Chicken Fettucine

tender chicken strips sautéed in a wild mushroom-sherry broth with fava beans, carrot, hot cherry peppers and mozzarella buratta 19.99 small plate 14.99

Gluten Free Bread 1.50/roll

SIDES

Wood Grilled Vegetables...6.00

French Fries...4.00

Crispy Fried Leeks...5.00

Sweet Potato Fries...4.50

Basil-Ricotta Risotto...7.00

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

Executive Chef Benjamin Peck
Sous Chefs Chris Kastner & Bill Mahony

