



## REDWOODS GRILL & BAR

### TAKE OUT & DELIVERY MENU MAY 2020

#### APPETIZERS & SHAREABLES:

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

Old Favorites- Mild, Medium, Hot Blended with fresh bell peppers and habanero chiles

New Arrivals- Sesame Teriyaki, Honey Habanero or Grandpa's Sticky BBQ

Redwoods Nachos 11.99  
corn tortillas buried under black beans, Cheddar and Monterey jack cheeses, topped with salsa, lime sour cream and scallions... Jerk Chicken or Seasoned Beef

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

Crispy Fried Calamari 12.99  
a flavorful and crispy creation, hand breaded served with a trio of Asian dipping sauces

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

Mixed Greens 5.99  
romaine, green leaf, radicchio, grape tomato, carrot, cucumber

Honey Crisp Spinach Salad 8.99  
fresh baby spinach, Vermont goat cheese, toasted pistachios, pepitas, dried cranberries, and honey crisp apple...finished with a Dijon-rice wine vinaigrette

Redwoods Shrimp Bisque 6.50  
a rich blend of shrimp, cream and sherry, our house specialty

Korean BBQ Short Rib Quesadilla 11.99  
onions, peppers, and Queso Fresco, finished with charred Shishito peppers and scallion aioli

Scallops Au Gratin 14.99  
our award winning dish of fresh sea scallops, creamed spinach, and crabmeat au gratin... surrounded by champagne cream sauce

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

Pear & Prosciutto Ravioli 12.99  
Port wine reduction, chipotle onions, pistachio crumble and micro greens

Petit Filet Mignon 15.99  
served with a dijon-horseradish demi-glace, crispy onion straws, and haricot vert

#### ENTREES:

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Glazed Salmon 26.99  
Redwoods All Time Favorite! wood-grilled fillet brushed with a honey balsamic glaze, over Jasmine rice and lemon butter sauce, topped with crispy fried leeks

Santa Fe Salad 14.99  
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

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

Beer Brined Chicken Sandwich 11.99  
tender sliced chicken breast layered with Cheddar cheese, applewood smoked bacon, arugula and tomato chutney served on a toasted brioche roll with fries

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Almond Crusted Tilapia 23.99

Bringing back an Old Favorite...encrusted and pan seared with toasted almonds, topped with red flame grapes, a lemon butter sauce, served with herbed jasmine rice and vegetable

Prime Reserve Double Cut Pork Chop 25.99

a wood grilled 14 ounce chop served with a roasted brussel sprout-shallot-cranberry relish and Dijon-ale sauce...accompanied by garlic mashed potatoes and vegetable du jour

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

Allen Brothers Black Angus Ribeye 33.99

wood grilled premium 15 oz black angus ribeye steak with black truffle-chive butter, served with garlic mashed potatoes, tempura beer battered onion rings and vegetable du jour

Chicken Pan Roast 19.99

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

Grilled Chicken Caesar Salad 12.99

our zesty Caesar salad topped with sliced grilled chicken breast and homemade chili corn croutons finished with a drizzle of fresh sage oil

Filet Mignon Tips 24.99

tenderloin tips with sherry sauce, wild mushrooms, and crumbled blue cheese on top served with garlic mashed potatoes and vegetables

Sea Scallops & Saffron Risotto 29.99

a delicious mélange of seared sea scallops, shiitake mushrooms, edamame, fennel, pancetta confit, and creamy saffron risotto...

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

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 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

Redwoods Fajita

a delicious blend of chili-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... with wood grilled... Filet Mignon - 24.99 OR Shrimp - 24.99 OR Chicken - 21.99

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### DESSERTS:

Apple Crisp

Crème Brûlée

Double Chocolate Brownie

Jumbo Chocolate Chip Cookie

New York Style Cheesecake

### MAY 2020 HOURS:

Closed Monday - Tuesday

Wednesday - Friday: 4-8pm Saturday & Sunday: 3-8pm

[www.redwoodsgrillandbar.com](http://www.redwoodsgrillandbar.com) | 908-879-7909