



Redwoods Grill & Bar

Appetizers

Wood-Grilled Shrimp Cocktail

A Redwoods house specialty of 5 large shrimp fresh off the grill served with cocktail and lemon butter sauces 14.99

Redwoods Nachos

Corn tortillas with black beans, Cheddar and Jack cheese, topped with homemade salsa, lime sour cream and scallions. Jerk Chicken or House Ground Beef 15.99

Prince Edward Island Mussels

Spicy Miso Broth, fire roasted tomatoes, shallot, cilantro 15.99

Entrée Salads

**Filet Mignon and Bleu Cheese Salad

Fresh romaine lettuce tossed with horseradish-bleu cheese dressing and crisp applewood smoked bacon, topped with sliced marinated filet mignon, grape tomatoes and sliced red onion 21.99

**Santa Fe Salad

Sliced fajita chicken, tomato salsa, white corn tortilla chips, Cheddar and Jack cheeses over fresh greens tossed in a lemon-herb vinaigrette 17.99

Baby Kale Salad

Red Cabbage, shallots, strawberries, toasted walnuts, parmesan cheese, Dijon-sherry vinaigrette 14.99

Spinach Salad

Blueberries, cucumbers, honey roasted pecans, smoked blue cheese, strawberry-lemon vinaigrette 13.99

**Chicken Caesar Salad (without croutons) 15.99

An exceptional addition to your salad

Grilled Chicken 6.50

Grilled Shrimp (3) 6.50 Grilled Salmon 8.99

Wood Grilled Vegetables 4.99



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Lunch Entrees

**Glazed Salmon – Redwoods #1 Selling Entrée (no leeks)

a wood grilled fillet, brushed with a honey balsamic glaze, served on an island of jasmine rice with lemon butter sauce 19.99

** Surf and Turf (no onion straws)

Szechuan peppercorn crusted sliced flat iron, 2 grilled shrimp shiitake sauce, fresh vegetable, charred shishito peppers 19.99

Sea Scallops Risotto

Champagne-saffron risotto, heirloom grape tomatoes, lentils 19.99

Coconut Crusted Chilean Sea Bass

Pomegranate butter sauce, jasmine rice and vegetable MP

Panko Crusted Tilapia

Tomato, roasted shallots, baby arugula, capers, lemon butter sauce, jasmine rice and vegetable 17.99

Wood Grilled Chicken Breast

With balsamic-honey glaze, jasmine rice and vegetable 15.99

Omelet of the Day

A frittata style 3 egg omelet filled with our fresh daily creation, served with a mixed green salad. M.P.

The B.O.B. (brie onion burger)

8oz sirloin burger, topped with brie, cognac onions, parmesan crisp, seeded mustard mayo, on a gluten free roll, served with tortilla chips on the side 19.99

** indicates a change from our regular menu item

Gluten Free hamburger buns \$1.00

Ask your server about our Gluten Free Beer!